

# Happy Valentine's Day!



## Dinner Menu

*(Choice of one)*

1<sup>st</sup>

**Lobster Bisque**, Herb Crouton, Brandy Crema  
**Warm Roasted Red Beets**, Pumpkin Seed, Grapefruit, Artisan Greens,  
Goat Cheese, Tomato Jam

2<sup>nd</sup>

**Raspberry Sorbet**

3<sup>rd</sup>

**Rockfish**, Smoked Salmon Potato Brandade , Local Wild Baby Fennel,  
Osetra (Caviar) Emulsion  
**Baby Spinach Stuffed Chicken Cone**, Saffron Basmati, Carrot Crisp  
Wild Mushroom Ragout  
**Braised Short Rib**, Black Bowtie, Wilted Swiss Chard,  
Perigourdine sauce

4<sup>th</sup>

**Heart for Two**, Chocolate Gateau and Passionfruit Sponge,  
Strawberry Gelee

**\$55.00 per person, plus 17% Gratuity**  
**With a glass of Prosecco and Long Stem Rose**

*Please call or email for reservations*  
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