

Coconuts Dinner

Starters

Bermuda Fish Chowder - <i>Sherry Pepper, Dark Rum</i>	10
Chilled Vegetable Gazpacho – <i>Herb Oil, Crispy Tortilla</i>	10
Dorade Royal Escabeche – <i>Red Beets, Goat Cheese, Frissee, Tomato, Pumpkin Seeds</i>	18
Duck Confit Empanada – <i>Loquat Chutney, Arugula, Chili Lime Vinaigrette</i>	16
Seared Jumbo Scallops - <i>Local Bitter Greens, Chorizo, Cauliflower Puree</i>	18
Argentina Mixed Meatballs – <i>Herb Tomato Salsa, Cilantro Drizzle, Fennel Fron</i>	16
Salt and Pepper Clams - <i>Crispy Lemon, Chili Lime Mayonnaise</i>	14
Grilled Marinated Calamari - <i>Catalan Olive Tapenade, Lemon, Basil Oil</i>	16
Field Greens - <i>Cucumber, Cherry Tomato, Jicama, Onion, Crouton, House Vinaigrette</i>	12
Spinach Salad – <i>Orange Segments, Candied Walnuts, Tomato, Manchego, Red Onion</i> <i>Sherry Vinaigrette</i>	14
Heirloom Tomato – <i>Arugula, Balsamic Reduction, Cumin Oil, Cilantro, Sea Salt</i>	16

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Main Entrées

Mariscada En Recado - <i>Grouper, Shrimp, Mussels, Clams, Crab, Vegetable Coconut Nage</i>	39
Lamb Rack A la Brasa – <i>Crushed Sweet Potato, Kale Chickpea Sauté, Rosemary Jus</i>	38
Bermuda Rock Fish – <i>Herb Potato Cake, Pepper Relish, Mini Beans, Saffron Fume</i>	36
Caribbean Coconut Chicken Breast – <i>Rice and Peas, Sautéed Greens, Carrot, Fragrant Sauce</i>	28
10oz Spice Rubbed Churrasco – <i>Purple Potato Puree, Asparagus, Red Pepper Chimi Churri</i>	34
Risotto Estofado de Vegetables – <i>Summer Vegetable Stew, Arugula, EVOO</i>	24
Octopus A la Gallega - <i>Roasted Potato, Fennel Confit, Tomato Chutney, Chili Oil</i>	26
Fettuccini and Clams – <i>Steamed Littlenecks, Chayote, Carrot, Kale, Cilantro Cream</i>	24
Niman Ranch Pork Porterhouse – <i>Parsnip Puree, Tropical Fruit Salsa, Caramel Apple Jus</i>	36

For your convenience, a 17% service charge has been added to your bill