



Sit Down Dinner Menu

PLEASE SELECT YOUR 3-COURSE MENU

APPETIZERS - Select 1

Pan-Seared Scallop with Apple Slaw, topped with Wasabi Caviar, Chablis Sauce

Roasted Octopus Bowl with Red Quinoa, Cucumber, Roasted Red Peppers,
Ginger & Micro Greens

Crab, Tomato, Avocado & Fennel Open Lasagna with Parmesan Foam

Sautéed Foie Gras, Mango Chutney, Rösti Potatoes, Sautéed Spinach

Lobster Medallion, Brandy Aurora Sauce

Jumbo Shrimp Cocktail with Spicy Cocktail Sauce

Fresh Oysters over Crushed Ice with Cocktail Sauce (3 days' notice needed)

Bermuda Tuna Tartare & Three Peppercorn Tuna Combination with
Melba toast & Micro Green Salad

Angus Beef Carpaccio with Baby Arugula & Parmesan Shavings

Buffalo Mozzarella, Vine Ripened Tomato & Razor-Thin Sliced Speck

Lobster Tail & Crab Cake Timbale with Orange & Tarragon

Carpaccio of Cantaloupe Melon with Arugula &
Topped with Balsamic Tomato Concasse

Wild Mushroom Strudel Topped with Parmesan Cheese and Champagne Sauce

Baked Shrimp Wrapped with Zucchini, Topped with Caviar Cream, Micro Greens

Warm Jonah Crab Cake with Cilantro Lime Yogurt

Lightly Smoked Salmon with Apple Spinach Salad; Served Sashimi Style

MAIN COURSES - Select 1

MEAT & POULTRY

Sous-vide Lamb Loin with Parmesan Risotto, Shiitake Mushrooms & Jus

Pan Seared Veal Scaloppini with Wild Mushrooms, Mashed Potatoes & Garlic Broccoli

Pan Seared Beef Tenderloin, Rossini Style on Buttered Crouton with Fresh Asparagus

Grilled Sirloin Steak, Roasted Potatoes & Vegetable Parcel

Apricot-Glazed, Bacon-wrapped Pork Tenderloin with Broccolini & Mashed Potatoes

Grilled New Zealand Lamb Rack with Herbs Crust, Mashed Potatoes & Vegetable Basket

Beef Wellington with Roasted Potatoes & Almond Broccoli

Continued.....

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MAIN COURSES - cont'd

FISH, SEAFOOD & VEGETARIAN

Baked Ōra King Salmon with Almond Crust, Orange Sauce, Broccolini & Black Quinoa

Poached Local Filet of Fish with Fish Consommé, Pearls of Vegetables & Potatoes

Grilled Cuttlefish & Shrimp on a bed of whipped Mashed Potatoes, Grilled Zucchini

Pan-Seared Rockfish Bermuda Style, Toasted Almonds & Fried Banana,

Lemon Butter Sauce

Pan-Seared Honey-Soy marinated Sea Bass, White & Green Asparagus, Brown Rice

Eggplant & Penne Tomato Timbale with Parisian Vegetables (V)

Cannelloni filled with Ricotta, Mushroom & Smoked Scamorza Cheese (V)

DESSERTS - Select 1

Strawberry Shortcake Tower

Pecan Whisky Tart with Whisky Cream & Vanilla Ice Cream

Baked Mixed Berry Cheese Cake

Bittersweet Chocolate Mousse Timbale with Brandy Sauce

Cinnamon Banana Magic Pancake Roll with Vanilla Ice Cream

Cappuccino Cheese Mousse, Chocolate Crumble & Chocolate Spaghetti

Warm Peach Cobbler

Chocolate Molten Cake with homemade Vanilla Ice Cream

Green Tea Panna Cotta Topped with Berry Compote

Nutella Chocolate Tart with Salted Macaroons

Warm Apple Pie with Icing Sugar & Calvados Sauce

Tiramisu: Famous Italian Coffee Mascarpone Cheese Cake

Assorted Cheese Plate

Assorted Ice Cream Selection

Assorted Selection of Desserts (hand passed by servers)

COFFEE, CAPUCCINO, ESPRESSO, TEA & COOKIES

(V) = Vegetarian Selection

\$90 PER PERSON

*Please note that it is possible to have a menu with choices
For each additional choice in the menu the price will increase by \$10 per person*