



Sit Down Lunch Menu

PLEASE SELECT YOUR 3-COURSE MENU

APPETIZERS - Select 1

Cold

Tuna Tartare, Melba Toast & Aged Balsamic Reduction

Jumbo Shrimp Cocktail with Spicy Cocktail Sauce

Angus Beef Carpaccio with Baby Arugula & Parmesan Shavings

Fresh Mozzarella, Vine Ripened Tomato & Razor Thin Sliced Prosciutto

Chilled Gazpacho Soup with Garlic Crouton (v)

Chilled Potato & Leek Soup

Vietnamese Shrimp Rice Paper Roll with Sweet Chili Sauce

HOT

Bermuda Fish Chowder laced with Black Rum & Sherry Peppers

Seared Jonah Crab Cake Topped with Frisée Salad & Sweet Chili Sauce

Pan Seared Giant Scallop with Champagne Sauce and Micro Greens

Grilled Assorted Vegetables Topped with Goat Cheese and
Balsamic Reduction (V)

Roasted Octopus with Cannellini Beans & Broccoli Salad with
Extra Virgin Olive Oil

MAIN COURSES - Select 1

MEAT & POULTRY

Veal Saltimbocca with Frisée Salad & Grilled Asparagus

Veal Scaloppini with Marsala Wine Sauce & Saffron Risotto

Pan Seared Beef Tenderloin, Rossini Style, Served with Buttered Asparagus
& Roasted Potatoes

Braised Lamb Shank with Mashed Potatoes, Asparagus & Rosemary Jus

Roasted Free Range Chicken, with Porcini Mashed Potatoes &
Fresh Asparagus

Risotto with Sausage & Mascarpone, Topped with Smoked Crispy Bacon

Apricot-glazed Bacon-wrapped Pork Tenderloin with Apple Sauce, Red
Quinoa and Asparagus

continued.....



Sit Down Lunch Menu cont'd

FISH, SEAFOOD & VEGETARIAN

Seared Sea Bass, Asparagus, Mashed Potatoes & Saffron Jus
Grilled Salmon Steak Topped with Macadamia Paste,
Jasmine Rice & Pineapple Salsa
Linguine with Jumbo Shrimp, Cherry Tomato & Fresh Basil
Pan Seared Rockfish Bermuda Style, Toasted Almonds &
Fried Banana with Lemon Butter Sauce
Salmon Scaloppine with Fennel Salad
Eggplant Parmigiana & Penne Tomato Timbale Combination (v)

DESSERTS - Select 1

Warm Apple Strudel with Vanilla Ice Cream and Calvados Sauce
Assorted Selection of Desserts (hand passed by servers)
Fresh Fruit Tart
Tiramisu: Famous Italian Coffee Mascarpone Cheese Cake
Assorted Cheese Plate
Baked Strawberry Cheese Cake
Bittersweet Chocolate Mousse Timbale with Brandy Sauce
Panna Cotta Topped with Berry Compote
Strawberry Shortcake Tower

COFFEE, TEA & COOKIES

(V) = Vegetarian Selection

\$70 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*