



Set Menu

Appetizers

FRENCH ONION SOUP

Gruyere Crouton, Veal Broth

or

COCONUT CEVICHE

Thinly Sliced Local Fish, Pecan and Apple Salad

or

TUNA TARTARE

Local Yellowfin Tuna, Avocado Mousse, Sesame Lavash

or

SMOKED MUSCOVY DUCK BREAST

Orange Fillets, Dark Cherry & Port Wine Dressing

Main Course

BLACKENED BERMUDA FISH

Warm Potato Salad, Sautéed Green Beans, Grilled Pineapple Salsa

or

PAPPARDELLE AGNELLO

Slow Braised Lamb Shoulder Ragu, Rosemary, Fresh Peas

or

CHEF SHIVA'S RED THAI CURRY

Seared Tofu, Coconut Jasmine Rice, Seasonal Vegetables

or

STEAK TAGLIATA

Tenderized 10oz Striploin, Arugula & Parmesan Salad, Truffle Fries

or

GRILLED FAROE ISLAND SALMON

Israeli Cous Cous, Sautéed Spinach, Beurre Blanc

Dessert

DOLCI AMICI

Orange Parfait, Dark and Stormy Cheesecakes, French Macaroon, Hazelnut Gelato

\$75.00

17% service charge will be added to your bill. For parties of 8 or more, an additional 3% will be added