



Group Pre-Set Menu #3

CRAB CAKE WITH SWEET CORN PUDDING, BABY ARTISAN MIXED GREENS
Remoulade Sauce

or

BRESAOLA BEEF CARPACCIO, ARUGULA, PARMESAN CHEESE
Citrus Vinaigrette

or

ARUGULA ENDIVE SALAD WITH ROASTED BRIE, FIG PINEAPPLE COMPOTE
Walnuts, Orange Segment

BERMUDA FISH CHOWDER
Black Rum and Sherry Peppers

or

BLÛ CHOPPED SALAD
Romaine Heart, Chopped Eggs, Onion, Walnuts, Apples, Raisins, Leeks, Poppyseed Cream Dressing

or

LOBSTER RAVIOLI, BUTTER, LOMON, PINENUTS
Saffron

PAN-ROASTED FAROE ISLAND SALMON*
Roasted Artichokes, Leeks, Edamame, Lemon Olive Oil, Light Roasted Pepper

or

DRY-AGED ANGUS RIBEYE WITH SAUTÉED MUSHROOMS*
Caramelized Onions, Blue Cheese Sauce

or

TANDOOR SPICED NIMAN RANCH LAMB CHOP*
Raita, Cucumber Sauce, Lamb Jus

or

GRILLED WHOLE POLYNESIAN JUMBO SHRIMP
Fettuccine, Lemon Pesto

**Main Courses served with Sautéed Garden Vegetables and Roasted Potatoes*

MANGO RASPBERRY BAVAROIS, PEACH SORBET
Mixed Berries Coulis, Strawberry

or

DEDCADENT CHOCOLATE CAKE, MINT CHIP GELATO
Mixed Fruit, Hazelnut Cognac

PETIT FOURS, COFFEE & TEA

\$145.75 plus 17% service charge

Bermuda Guinea Chicks and Lobster are available only from Sept 1 to Mar 31; Maine Lobster is available year round