

NOVEMBER SAMPLER



# MENU



4 Course Set Menu  
\$81.75

**WINE PAIRING**

4 Glasses | 3 ozs  
\$60.00

**Billecart-Salmon Champagne Brut**



**La Porte Le Grand Rochoy, Sancerre**



**Chateau Segla Margaux**



**Royal Tokai Dessert Wine**  
or  
**Taylors 10 Port Wine**

**BACCALÀ MANTECATO**  
with CHONCH FRITTERS, COD MOUSSE,  
SPICY DIPPING SAUCE  
OR

**BERMUDA ONION TART**  
with ARUGULA, PROSCIUTTO, BURRATA,  
LEMON HERB DRESSING  
OR

**OCEAN TASTE**  
HOME SMOKED TUNA MAKI ROLL, SEARED SALMON  
TATAKIJALAPENO MISO, SEAWEED MANGO,  
PANKO SHRIMP, WASABI MAYO  
OR

**TUNA TARTARE**  
PONZU CURED SALMON, AVOCADO



**POTATO KALE & SAUSAGE SOUP**  
OR

**BABY MIXED GREEN SALAD**  
with ORANGE, GOAT CHEESE NUT CRUSTED  
ROASTED PUMPKIN, GRAPEFRUIT MINT VINAIGRETTE



**MONKFISH TERMIDOR**  
MASHED POTATOES  
OR

**TERIYAKI CHICKEN CHOP**  
SHITAKE BOK CHOY, STEAM RICE  
OR

**SLOW BRAISED BEEF**  
with SCALLOPED POTATOES  
OR

**SEAFOOD LLINGUINI FRA' DIAVOLA**  
MUSSELS, CLAMS SWORDFISH, CATCH,  
SHRIMPS CALAMARI, TOMATOES, CHILI FLAKES  
OR

**HALF BROILED LOBSTER SEAFOOD STUFFING**  
with BROCCOLI, MASHED POTATOES &  
HOLLANDAISE SAUCE  
(\$45.75 LOBSTER SURCHARGE)



**PINEAPPLE UPSIDE DOWN CAKE**  
CHERRY COMPOTE, COCONUT MALIBU GELATO  
OR

**BERMUDA LEMON MERINGUE PIE**  
RUM SWIZZLE GELATO, BLUEBERRY COMPOTE  
OR

**RUM CAKE**  
HOME CHURNED GOSLING RUM & RAISIN ICE CREAM