

Cherry Restaurant Week

APPETIZERS

COD FISH POTATO FRITTERS

Polpette di Baccalà

Tartar sauce, Plantain Mango Jam

or

CAPRESSE BURRATA ESPUMA, PROSCIUTTO CHIP

Cherry Tomatoes, Basil, Mozzarella

or

PONZU SALMON GRAVLAX NIGIRI, CRISPY NORI, ORANGE FOAM

Cauliflower Puree, Citrus Segment, Beetroot, Baby Greens

MIDDLE COURSE

BROCCOLI SOUP

Croutons

MAIN COURSES

BRAISED BEEF CHEEK

Potato Croquettes

or

CHICKEN PARMIGIANA

Spaghetti Tomato

or

SHRIMP

Wahoo Ravioli

or

***1/2 LOBSTER CRAB STUFFING HOLLANDAISE

Broccoli, Mashed Potatoes

DESSERTS

PINEAPPLE UPSIDE DOWN CAKE

Cherry Compote, Coconut Malibu Espuma

or

BERMUDA LEMON MERINGUE PIE

Blueberry Compote

or

RUM CAKE

Home Churned Gosling's Rum & Raisin Ice Cream

\$69.00 per person

***Lobster Add \$45.75

2026

An 18% service charge will be applied to your bill
For parties of 8 or more, an additional 3% will be included

 **blu** bermuda
BAR GRILL