



Restaurant Week Menu

January 12 - February 3 2017

Menu

First

Mixed Greens, Tomato, Carrot, Cucumber, Radish, Focaccia Crouton

Reefs Caesar, Crisp Romaine, Croutons, Anchovy, Parmesan

Roasted Beets, Grapefruit, Tomato, Apple, Goat Cheese Mousse

Bermuda Fish Chowder, Sherry Pepper, Dark Rum

Second

Vegetarian Lasagna, Winter Squash, Eggplant, Marinara, Mozzarella, Pinenuts

Rockfish, Pumpkin Risotto, Mini Beans, Spiced Cauliflower, Salmon Roe

Grilled Marinated Flank Steak, Sweet Potato Gratin, Seasonal Vegetables

Natural Jus

Herb Roasted Half Chicken, Whipped Potato, Asparagus, Honey Chipotle Glaze

Pork Porterhouse, Braised Apple, Polenta Cake, Mini Beans, Molasses Glaze

Third

Chocolate Brulee, Vanilla Ice Cream, Mango Coulis

White Chocolate Cheesecake, Caramel Sauce, Winter Compote

Chai Tea Crème Brulee, Mixed Berries

Tropical Fruit Tart, Raspberry Sauce, Mint

\$39.00 per person, plus 17% Gratuity

Please call or email for reservations

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