



Bermuda Restaurant Week Menu 2017

Devil's Isle

1st course

- Bermuda Onion Casserole, with fresh spiny lobster meat and crispy leeks.
- Spelt risotto cooked in ink with squid stuffed with local collard greens, butternut squash and amara farms chorizo.

2nd course

- Bermuda grilled wahoo. With “fish chowder” and black rum sauce, potato cakes, roasted onions, avocado, smoked paprika, boiled egg, sautéed kale and plantain chips.
- Local mushrooms and beef wellington, with truffled mashed potatoes, local roasted vegetables and gravy.

3rd course

- Wadsons farm Sweet potato cassava pie, with rum swizzle crème anglaise, pumpkin seeds, cranberries, walnuts and pistachio ice cream.
- Black seal rum chocolate mousse.

