



## *Restaurant Week Menu 2017*

**January 12 - February 3**

**Cured N279 Wahoo**

*Hartley's Alfalfa Sprouts, Pastry Fleurons, Saffron Cream Sauce*

**Or**

**J & J Farm Roasted Beet Salad**

*Bermy Fresh Sweet Pea Shoots, Edible Shiitake Mushroom 'Dirt',  
Grace Cottage Honey Mustard Vinaigrette*

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**Grilled Local Rockfish in Banana Leaf**

*Curried Pumpkin Casserole, Fried Zucchini, Jerked Spice Pineapple Salsa*

**Or**

**Bermuda Peppered Jam Glazed Short Ribs**

*Truffle Mac & Cheese Croquettes, Broccoli Slaw, Demi-Glace Reduction*

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**Fresh Bermuda Carrot Cake**

*Sweet Spice Ice Cream*

**Or**

**Molten Chocolate Soufflé**

*Crème Anglaise*

*Desserts are prepared using Wadson's Farm free range eggs*

**\$52** per person

Plus Gratuities