



THE POINT

360 DEGREES CUISINE

BERMUDA RESTAURANT WEEKS 2017

MENU 1

BERMUDA BENEDICTS

Codfish Cake / Soft Poached Wadson Egg / Glazed Banana / Avocado
Spiced Tomato Hollandaise

TRADITIONAL BERMUDA FISH CHOWDER

Black Rum / Sherry Pepper Beignets

TUCKER'S FARM GOAT'S CHEESE FRITTER (V)

Beetroot Mousse / Pumpkin Puree / Pickled Beets / Stone Ginger Beer

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STONEHOLE STEW

Slow Braised Smoked Beef Short Rib / JJ's Pumpkin / Fingerling Potatoes / Caramelized Onions / Pot Broth

BLACKENED LOCAL CATCH OF THE DAY

Mac n' Cheese Soufflé / Warm "Coleslaw" Parcels / Tomato and Loquat Jam / Citrus Curd

HOPPIN JOHN RISOTTO (V)

Arborio Rice / Black Eye Peas / Ocean Side Rosemary / Pumpkin / Sweet Potato
Bermie Fresh Mushrooms / Fennel and Rocket Salad

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BANANA SOUFFLÉ

Pink Peppercorns / Beekeeper No.5 Sorbet / Honeycomb

TUCKER'S CHOCOLATE FONDANT

Melting Chocolate / Gosling Gold Ganache / Vanilla Ice Cream / Coconut Anglaise

AVOCADO ICE CREAM

Spiced Pineapple / Carrot Cake / Cilantro / Mint

\$52 per person, plus gratuities