

VILLAGE PANTRY RESTAURANT WEEK MENU

APPETIZERS

- Shrimp chowder with our house made Bermuda rum vinaigrette
- BLT salad with blue cheese dressing and Bermmy fresh wild fire lettuce
- Local red and yellow beets carpaccio with caramelized walnuts, goat cheese, vanilla olive oil, and Bermmy fresh sprouts

MAIN COURSE

- English pheasant pot pie with Bermmy fresh organic shitake mushrooms and vegetables
- Pork cheeks al pastor tacos with Bermuda pickled onions, local pineapple salsa, and sour cream
- Local Wahoo fish corn meal crust with cauliflower puree, sautéed green beans and a spicy tomato sauce

DESSERT

- Bermuda rum cake with Alex and Pits vanilla ice cream
- Graham crackers éclairs with white chocolate mouse and local berries
- Bermuda rum swizzle fruit salad with Alex and Pits lemon sorbet