

Christmas Group Dinner Menu 2011

PLEASE SELECT UP TO TWO APPETIZERS,
THREE MAIN COURSES AND TWO DESSERTS

The prices shown next to the main course selections denotes your menu cost
Salad or soup courses are available at an additional cost
The menus are available for Groups over 25 people
A 17% service charge will be added to the final bill

APPETIZERS

JUMBO SHRIMPS

Jumbo Shrimps wrapped with Zucchini and served in a light Saffron Sauce

FRESH MOZZARELLA , TOMATOES AND AVOCADO

Basil olive oil dressing, balsamic vinegar reduction

SCOTTISH SMOKED SALMON, WARM HORSERADISH-POTATO PANCAKE

Horseradish & caviar dressing

SEAFOOD "NEWBURG" IN PUFF PASTRY

Selection of seafood simmered in lobster and saffron sauce

PUMPKIN AND RICOTTA RAVIOLI , CRISP BASIL

Tomato concasse and first press olive oil dressing

COD FISH CAKE

With Banana and Mango Chutney

Risotto Porcini

Carnaroli Rice from Emilia Romagna

Served with Porcini Mushrooms and aged Parmesan

MAIN COURSE

ROASTED TURKEY, OLD MUSTARD CRUSTED HAM, OYSTER STUFFING

Cassava pie, cranberry sauce, buttered Bermuda carrots ,crisp bacon tossed
Brussel sprouts, mascarpone and chives mash potato
\$ 57.75

CHARCOAL GRILLED RIBEYE STEAK, MEDLEY OF WILD MUSHROOMS

Roasted garlic mash, roasted root vegetables, Merlot reduction sauce
\$ 63.75

OVEN ROASTED CRUSTED LAMB RACK

Zucchini pancake, sweet garlic and rosemary jus
\$ 67.75

GRILLED BEEF TENDERLOIN AND JUMBO SHRIMPS

Porcini mushroom gratin, wilted spinach and red wine reduction sauce

\$ 69.75

SALMON FILET FILLED WITH LOBSTER AND SCALLOP MOUSSE

Wrapped in filo pastry, champagne beurre-blanc, Vegetable medley

\$ 69.75

PAN SAUTEED CATCH OF THE DAY WITH LEMON BUTTER SAUCE

Topped with roasted almonds, medley of vegetables and new potatoes

\$ 63.75

CRAB CAKE, SPICY REMOULADE SAUCE

Vegetables medley, risotto pancake

\$ 65.75

BLACK COD FISH

Marinated in Miso, Mirin, Sake, Sesame oil then panfried and served with Bok Choy, beansprouts and steamed white rice

\$ 75.00

BAKED HALF BERMUDA LOBSTER, CRAB STUFFING

Sherry butter sauce, medley of roots vegetables

\$ 79.00

DESSERTS

FLAMBÉD CHRISTMAS PUDDING

Hot bourbon and vanilla sauce

BANANA AND ALMOND BREAD PUDDING

White Chocolate Cream

APPLE STRUDEL

With warm Vanilla Sauce

DRIED CRANBERRY "CRÈME BRULÉE"

Burnt Ginger and Orange Sugar

BLUEBERRY CHEESE CAKE

White Chocolate Biscotti

MEYER LEMON MOUSSE TART

Meringue Cookies, Candied Lemon Zest

WHITE CHOCOLATE AND CHESTNUT MOUSSE

Cinnamon Sugar Cookies

OPTIONAL SOUP OR SALAD COURSE

BUTTERNUT SQUASH AND STEAMED LOBSTER SOUP 11.50

cream topping

TRADITIONAL FISH CHOWDER 9.00

Drizzled with sherry pepper and local black rum

WILD MUSHROOM SOUP 9.50

HEARTS OF ROMAINE LETTUCE 9.50

Aioli dressing, roasted pecans, shaved parmesan

YOUNG SPINACH LEAVES WITH ROASTED PUMPKIN SEEDS 10.00

Dijon mustard dressing