



## MENU I

### SPINACH SALAD

With Cherry Tomatoes, Carrot, Almonds, Red Onion, Cranberry & Honey Citronette

or

### TRADITIONAL BERMUDA FISH CHOWDER

Laced with Sherry Peppers & Gosling's Black Seal Rum

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### JERK SPICED FREE RANGE CHICKEN BREAST

served with sautéed Peppers & Onion

or

### CATCH OF THE DAY

served with Lemon Butter Sauce, Banana, Toasted Almonds & Cod Fish Cake

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

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### LEMON NAPOLEON

served with Fresh Berries

or

### STRAWBERRY CHEESECAKE

served with Fruit Coulis

### COFFEE, TEA & PETIT FOURS

The following dinner menus range between \$82 - \$150 per person depending on your menu choices.

Please feel free to mix and match to customize your menu.

All prices are subject to change according to availability and market price.



## MENU II

### CRUDO

#### FRESH LOCAL TUNA SERVED

served with Kaffir Lime Leaves, Grapefruit, Orange Zest, Ginger  
Crème Fraiche and Salmon Roe

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### ARTISAN SALAD

Mixed Greens, Toasted Walnuts, Pineapple, Dried Cranberries, Grape Tomatoes  
Cucumber & Red Radish Tossed in House Dressing

or

#### BISQUE OF SWEET POTATO & CARROTS

with Feta Cheese Crumble & Spiced Pecan with Rosemary

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### DELMONICO

Char Broiled Rib Eye Steak with a Pink Pepper Corn Crust  
Topped with Onion Blue Cheese Sauce

or

#### WILD CAUGHT PAN ROASTED LOCAL FISH

with a Saffron Coconut Sauce

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

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#### BERMUDA RUM-COCONUT PUDDING

with Lime Sabayon & Fresh Berries

or

#### VANILLA PANNACOTTA

served with Passion Fruit Sauce & Fresh Berries

### COFFEE, TEA & PETIT FOURS

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### MENU III

ROASTED BEETS WITH APPLE, AVOCADO ON A BED OF ARUGULA  
topped with Goat Cheese Mousse and Pickled Mustard Seed  
With a Raspberry Vinaigrette

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HAMACHI TARTARE (JAPANESE YELLOWTAIL)  
served with a Confit of Shitake Mushroom, Grated Ginger, Shallot Oil  
Sesame, Cucumber Seaweed Dashi and Rice crackers

or

FRENCH ONION SOUP  
with a Swiss Cheese Crouton

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SPRING LAMB  
Pistachio and Apricot Crusted New Zealand Rack of Lamb  
with Mint & Kale Chimichurri

or

SYMPHONY OF ATLANTIC OCEAN  
Broiled Lobster Tail & Herb Crusted Rockfish with Cognac Crayfish Emulsion

or

TOURNEDOS  
Char Grilled Fillet of Beef  
topped with French Foie Gras set on a Port Wine Sauce

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

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VANILLA CREAM BRULÉE  
with Pistachio Tuille & Fresh Berries

or

BERMUDA RUM CAKE  
Served with Vanilla Sauce & Fresh Berries

COFFEE, TEA & PETIT FOURS

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## MENU IV

SESAME AND HERB CRUSTED TUNA WITH  
Avocado Tomato Tower, Mango Jelly & Baby Greens

or

SHIITAKE MUSHROOM BRUSCHETTA  
with a Goat Cheese Spread & Grilled Brioche

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SWEET POTATO SHRIMP BISQUE  
with Cognac Chives Cream

or

BABY SPINACH SALAD WITH CANDIED BEETROOTS,  
Sliced Onions, Cranberries & Hazelnut Dressing

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GRILLED BERMUDA FISH  
with a Dill Sauce

or

PETIT FILLET MIGNON  
topped with Seared Foie Gras & Port Wine Sauce

or

FOURWAYS INN VEAL CLASSIC  
Thin Slices of Veal Laced with a Delicious Lemon-Lime Sauce

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

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CITRUS DEMOLITION  
Deconstructed Lemon Meringue Pie  
Short Bread Cookie, Lemon Curd Filing, Meringue & Lemon Sponge

or

CHOCOLATE LAVA CAKE  
With Black Lava Salt Cream Cheese mousse

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## MENU V

SCOTTISH SMOKED SALMON ROULADE  
with Shiso Cress-Herb Salad, Pumpnickel Wafer & Honey Dijon Dressing  
or

ROAST PUMPKIN RAVIOLI  
served with Pumpkin Seed & Sage Beurre Noisette

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LOBSTER BISQUE  
served With Cognac Cream & Lobster Morsel  
or

BABY ARUGULA SALAD WITH STRAWBERRIES  
Toasted Almonds, Avocado and Candied Mango with Raspberry vinaigrette

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PASSION FRUIT MOJITO SORBET

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BROILED ROCKFISH TOPPED WITH GARLIC BUTTER & CHARDONNAY SAUCE  
or

HERB CRUSTED RACK OF LAMB  
Rosemary-Lamb Jus  
or

CHAIRMAN'S RESERVE FILLET MIGNON  
Foie Gras Sauce & Truffle Oil

Main Courses served with a selection of Fresh Market Vegetables & Potatoes

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WHITE CHOCOLATE MACADAMIA GATEAU  
with Baileys Glaze  
or

STICKY TOFFEE PUDDING WITH A BUTTERSCOTCH SAUCE

COFFEE, TEA & PETIT FOURS

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