



# Tamarisk

## Friday

### Appetizers

*(BDA)* **Classic Bermuda Fish Chowder** ✨ ✦

\$12.50

*(CUB)* **Spicy Chicken & Coconut Soup**

\$12.00

*(CAR)* **Chilled Curry-Potato Soup** ✨

Toasted Honey Cashew

\$11.00

*(POR/BDA)* **Braised Octopus in Port Wine** ✨ ✦

Cucumber, Avocado and Garlic-Lemon Aioli

\$13.00

*(BDA/CB)* **Locally Grown Greens Salad** ✨ ✦

Shavings of Locally Grown Fennel and Plantain Croutons, Sugarcane Vinaigrette

\$12.00

*(CB/NY)* **Charred Endive Salad**

Pulled Pork, Toasted Pumpkin Seeds and Roasted Tomato Dressing

\$12.50

*(BDA/CB)* **Grilled Pear Wedges**

Gratinated under Local Goat Cheese with Berymy Fresh Micro Greens

\$13.50

✦ - Dairy Free / ✨ - Gluten Free

Prices are subject to 17% gratuity.

## Entrees

*(CAR)* **Grilled Wahoo** ✨◇

Mango & Roasted Red Onion Salsa, Olive Oil and Thyme Whipped Potato  
\$33.00

*(MAR)* **Pan Baked Dover Sole** ✨

Roasted Parsnip Mousse, Romanesco, Toasted Almond and Caramelized Plantain  
\$35.00

*(CAR)* **Garlic & Coconut Oil Baked Seasonal Half Lobster** ✨

Steamed Long Grain Rice, Curried Cauliflower with Almond & Banana  
\$50.00

*(CB)* **Slow Roasted Veal Breast** ✨

Potato & Garden Herb Tortilla Espanola, Carrot & Spinach Mousseline  
\$33.00

*(POR/BDA)* **Duo of Chicken** ✨

Chorizo Sausage, White Bean Braised Leg,  
Lemon Herb Roasted Breast and Baby Garden Vegetables  
\$35.00

*(CB)* **Roasted Rack of Kurobuta Pork**

Topped with Grilled Smoked Pineapple, Gratinated under  
Herb Hollandaise, Truffle Celeriac & Roasted Bell Peppers  
\$37.00

*(JAM/CB)* **Overnight Braised Oxtail** ✨

Sweet Potato Gnocchi and Garden Vegetable Medley  
\$30.00

## Vegetarian Corner

**Cashew Fried Rice** ✨◇

Sweet & Sour Baby Bok Choy  
\$29.00

**Truffle Potato Mousse** ✨◇

Grilled Jumbo Asparagus, Warm Olive Oil, Garlic and Roasted Tomato Vierge  
\$28.00

**Gluten Free Spaghetti** ✨◇

Bulgur Bolognese and Vegetarian Cheese  
\$28.00

◇ - Dairy Free / ✨ - Gluten Free

Prices are subject to 17% gratuity.

## **Desserts**

*(CB)* **Soufflé of the Day**

*(JA)* **Chocolate Martini**

Chocolate Mousse Made with Raw Jamaican Coco, Martini Splash

*(CU)* **Cuban Delight**

Navel Orange Braised in Spiced Sugarcane Syrup with Homemade Guava Ice Cream

*(NY)* **Baked Alaska**

Homemade Tropical Fruit Ice Cream, Flamed with Jamaica Rum

*(CB)* **Sliced Fresh Fruit** ✨

Bermuda Honey and Key Lime Sauce

\$16.50 *(all Desserts)*

*(CB)* **Cheese Platter**

Homemade Chutney and Crackers

\$18.50