

WYE 2020

MENU

To Amuse

GOAT CHEESE & PEAR POT DE CRÈME
Truffle Enhanced Bermuda Honey Drizzle Savory, Pepper Biscuit

To Start

OSTRICH TARTARE
Topped with Truffle Quail Egg,
Caviar Vinaigrette (DF, GF)

BERKSHIRE PORK TENDERLOIN
Parmesan Crab Crust,
Celeriac-Tomato Pearls

**BUTTER POACHED
SPINY LOBSTER MEDALLION**
Homemade Truffled Duck Egg Ravioli
in a Light Aged Pecorino Cream Sauce

MOULARD DUCK LEG CONFIT
Jicama-Melon & Basil Salad, Light Blood
Orange, Vanilla Emulsion (DF, GF)

To Delight In

SPICED ORANGE & CARROT SOUP
Whipped Crème Fraîche (GF)

GOOSE CONSOMMÉ
Foie Gras Toast (DF)

Intermezzo

BERMUDA HONEY & LOQUAT SORBET
Sour Orange Compote (DF, GF)

To Feast

BLACK TEA SMOKED ANTELOPE LOIN
Aromatic Butter Braised Spiced Summer
Squash, Shallot Marmalade (GF)

**HOT IRON CHARRED AGED
HORMONE-FREE BEEF
RIB EYE CENTER**
Forest Mushroom and Wild Turnip
Goulash, Spiced Butternut Squash
Mousse (GF)

**ELDER FLOWER POACHED LOBSTER
TAIL & SLOW ROASTED BEEF LOIN**
Parsnip, Potato & King Mushroom Gratin,
Merlot Grapes Sauce (GF)

ROCK FISH CHEEKS
Lemon-Vanilla Root Vegetable Mash,
Bermuda Style Shark Hash
in Crispy Wonton Roll, Sturgeon
Caviar & Champagne Butter Sauce

GRILLED BUTTERNUT SQUASH
Homemade Pecan Nut Gnocchi,
Wild Mushroom Goulash (GF/DF)

To Indulge

HALF MOON SAPPHIRE
Vanilla Bavarois Coated with
Red Chocolate, Saffron Crunch
and Raspberry Coulis Jelly

CHOCOLATE DELIGHT
Flourless Chocolate Cake, Chocolate
Cremeux, Chocolate Whipped Cream,
Salted Caramel Popcorn

WARM MINI CHERRY PIE
Loquat Bread & Butter Pudding CB Style
with Homemade Butter Wine

RICE MILK VANILLA FLAN
Champagne Grape Rote Gruetze and
Baked Meringue Crumbles (DF/GF)