



GROUP DINNER MENU

- *Design your own menu*
- *Please choose 2 appetizers, 2 main courses and 2 desserts*
- *For each additional choice a surcharge of \$5.50 will apply*
 - *Additional soup or salad course available*

COLD APPETIZERS

Gulf Shrimp with Tangy Cocktail Sauce	\$15.00
Salmon Marinated with Orange and Spices Frisée Salad, Citrus and Paprika Crème Fraîche	\$16.00
Local Yellowfin Tuna Festival Classic Tartar with Seaweed and marinated Soy-Citrus and Carpaccio with Champignon Mushroom Salad and Citronette dressing	\$18.00
Seafood Ceviche with Crispy Tortilla	\$18.00
Green Tea Smoked Duck Breast with Raspberry Vinaigrette Curly Endive, Sun dried Apricot and Pistacchio Salad, Whole Wheat Crouton\	\$18.00
Buffalo Mozzarella, Roasted Peppers, Avocado, Grape Tomato Salad (SEE NOTE BELOW)	\$18.00
Parma Ham and “Stuzzichini” (little bites) Buffalo Mozzarella, Kiwi and Mascarpone Mousse, Cantaloupe Melon, Roasted Peppers and Goat Cheese, Grilled Zucchini and Roast Tomato	\$18.00
Salt Baked Beef Tenderloin Carpaccio, Roasted Peppers and Marinated Mushrooms Parmesan Shavings and Truffle Oil	\$18.00
Prawn Cocktail with Pink Grapefruit and Avocado, Lemon Herbed-Light Mayonnaise	\$19.00
Scottish Smoked Salmon, Asparagus Salad, Lemon Yogurt Sauce	\$19.00
Alaskan Red Crabmeat Salad with Avocado, Marinated Mango and Lime-Wasabi Sauce	\$19.00
Sushi Platter Your selection of Norimaki (6 pieces), Sashimi (3 pieces) and Nigiri (2 pieces)	\$20.00
Lobster Medallion and Alaskan King Crab Leg, Tomatillo Salsa with Cherry-Mango And Strawberry Salad	\$23.00
Lido Blini Topped with Parma Ham, Lobster Medallion, Smoked Salmon, Foie Gras Terrine and Asparagus Mimosa	\$24.00
Fois Gras Terrine on Blini with Fig Compote Curly Endive, Pine Nuts and Pomegranate Salad, Caramelised Vinegar Sauce	\$25.00

Note:

* LOCAL LOBSTER AVAILABLE FROM SEPTEMBER TO MARCH, MAINE LOBSTER AVAILABLE ALL YEAR AROUND

* FRESH BUFFALO MOZZARELLA REQUIRES TWO WEEKS ADVANCE ORDER FOR ANY GROUP

HOT APPETIZERS

Tiger Shrimps with Coconut Crust and Curry Dip	\$15.00
Dungeness Crab Cake with Thyme-Lemon-Tomato Concassé Sauce Crunchy Vegetable Salad	\$18.00
Seared Sea Scallops wrapped with Pancetta, Braised Shallots, Fennel and Pernod Sauce	\$17.00
Grilled Wild Boar Sausage, Cannelini Beans, Baked Grape Tomatoes and Sage Sauce	\$17.00
Georges Bank Cod Fish Cake, Golden Fried Banana, Tartar Sauce	\$15.00
Zucchini, Onions, Thyme and Goat Cheese Tart	\$14.00
Vegetable Spring Rolls with Sweet and Sour Sauce	\$14.00
Mussels with White Wine, Chilli, Garlic and a touch of tomato	\$15.00
Grilled Portobello Mushrooms, topped with Zucchini, Roasted Tomato and Stilton Cheese	\$15.00

PASTA

Ravioli filled with Asparagus, Mushrooms and Ricotta Cheese, Tomato and Basil Sauce	\$15.00
Baked Lasagna with Roasted Vegetables, Tofu and Bechamel Sauce	\$15.00
Casarecci pasta tossed with sautéed curried vegetables and a Vegetable Carbonara Sauce	\$15.00
Gratinated Crepes filled with Spinach, Mushrooms and Cheese Fondue, Tomato Coulis	\$15.00
Potato Gnocchi with Pesto Sauce, and Haricots Vert	\$15.00
Penne with Smoked Salmon, Vodka and Pink Sauce	\$16.00
Gratinated “Four Cheese” Cannelloni, Duck Ragôut	\$16.00
Potato and Black Olive Gnocchi, Italian Pancetta, Fava Beans and Pecorino Cheese	\$16.00
Tortelli filled with Wild Boar Sausage, Eggplant and Brie Cheese, Cherry Tomato Sauce	\$16.00
Rigatoni with hand cut Beef Ragôut, Mushrooms and Parmesan Shavings	\$17.00
Fettucine with a Creamy Ham and Parmesan Cheese Sauce	\$15.00

RISOTTI

Risotto with Saffron and Asparagus	\$16.00
Risotto with Rock Shrimps, Leek and Zucchini	\$17.00
Risotto “Four Cheese”, served in a cheese basket	\$17.00

Risotto with Sausage and Radicchio	\$17.00
Risotto with Wild Mushrooms	\$17.00
Risotto with Smoked Salmon and Shrimp	\$18.00
Risotto “Parmigiana” topped with Roasted Quail	\$18.00
Risotto with Seafood	\$20.00
Risotto Champagne and Rosemary, topped with Foie Gras	\$25.00

MAIN COURSES

Vegetarian Bouquet Penne with Roasted Vegetables, Potato Cake, Grilled Asparagus, Sautéed Mushrooms, Artichoke filled with Peppers and Olives, Baked Tomatoes and Savoury Broccoli	\$29.00
Pan Fried Local Catch with Lemon-Butter Sauce Sautéed Vegetables and Mashed Potatoes	\$34.00
Seared Atlantic Salmon with Roasted Lemon and Caper Sauce, Turned Potatoes and Baby Bok Choy	\$30.00
Seared Spiced Swordfish with Olives, Sun dried Tomatoes and Champignon Mushrooms	\$34.00
Sautéed Fillet of Red Snapper with Seafood and Vegetables in a Pernod-Saffron “Guazzetto”	\$34.00
Wild Striped Bass, Fava Beans, Turnip Pearls with a Shrimp Sauce	\$34.00
Sautéed Prawns and Scallops with Lemon, Chilli and Garlic, Saffron Gnocchi and Sweet Peas	\$35.00
Georges Bank Cod Fish with Braised Mushrooms in a Red Wine Sauce, Mashed Potatoes	\$35.00
“12 Oriental Spiced“ Seared Halibut, Potato “Mantecato”, String Beans and Asparagus Roll Peppercorn Sauce	\$35.00
Filet of Branzino with Sautéed Calamari, Grape Tomatoes and Zucchini	\$37.00
Herb Crusted Turbot Fillet with Sautéed Artichokes, Cannellini Beans and Potatoes, Saffron and Clams	\$37.00
Bermuda or Maine Lobster Served either Grilled with Lemon-Mint dressing or Thermidor, sautéed with Mushrooms and Onions and gratinated in a Mustard Sauce	HALF \$40.00 / WHOLE \$73.00
Roasted, Spiced Pork Chip with Smoky Bean “Cassoulet”, Yam sweetened Mashed Potatoes	\$27.00
Pan Roasted Chicken Breast with White Wine and Rosemary Sauce Filled with Mozzarella Cheese, Roasted Tomatoes and Mushrooms, Potatoes Gratin and Haricots Vert	\$27.00
Slow baked Lamb Shank with Rosemary and Red Wine Sauce, Roasted Garlic and Pernot Scented Mashed Potatoes, Sautéed Vegetables	\$28.00
Jerk Pork Tenderloin filled with Apricots, Peppercorn Sauce, Pan Roasted Shallots Potatoes and Champignons Mushrooms	\$29.00

Veal Emincee in a Creamy Mustard Sauce with Onions and Mushrooms Roasted Garlic Mashed Potatoes, Sautéed Gingered Carrots	\$29.00
Duck Leg Confit with Orange-Brandy Sauce, Tri-color Spätzle with Mushrooms and Peas	\$33.00
Grilled 12 oz Angus Beef Rib Eye Steak with Black Pepper Crust, Potato Gratin And sautéed mushrooms	\$35.00
Broiled * oz Angus Beef Tenderloin, Crispy Rice Timbale, Sautéed Mushrooms, Red Wine Sauce	\$39.00
Roasted Rack of Lamb with Mustard-Almond and Herb Crust, Artichoke filled with Mushrooms Potato Medallion, Port Wine Sauce	\$39.00
Grilled Spiced 10 oz Veal Chop with “Chimichurry” Dressing, Potato Cake Tomatoes stuffed with Eggplant and Goat Cheese	\$43.00

GOURMET COMBINATION MAIN COURSES

Seared Tenderloin “Brunello” and Lobster “Bercy” Half Lobster served with White Wine Mustard Sauce and Angus Beef served with Rich Red Wine Sauce Bok Choy and Rosemary Roasted Potatoes	\$59.00
New Zealand Herb Crusted Lamb Chops and Dungeness Crab Cake Port Wine and Lemon-Thyme Sauces, Bok Choy and Rosemary Roasted Potatoes	\$40.00
Veal Tenderloin with Artichokes and Grainy Mustard Sauce and Prawns with Mango and Curry Sauce	\$40.00

SALADS AND SOUPS (OPTIONAL FOR MIDDLE OR ADDITIONAL COURSE)

Arugula, Radicchio and Endive Salad Shaved Parmesan Cheese and Citronette Dressing	\$8.50
Caesar Salad With Croutons and Parmesan Cheese	\$8.50
Baby Spinach Salad with Stilton cheese, Walnuts, crispy bacon, croutons and honey-lemon- mustard dressing	\$8.50
Fresh Tomato, Red Onion and Avocado Salad with Basil, Lemon and Virgin Olive Oil	\$8.50
Gazpacho with Vegetable Ratatouille and Spicy Olive Oil	\$8.50
Traditional Fish Chowder Laced with Bermuda Black Rum and Sherry Peppers	\$8.50
Minestrone Chunky Vegetable Soup “Country Style”	\$8.50

DESSERTS

Crunchy Almond Mille Feuille Limoncello Cream, Fresh Berries	\$12.00
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Fresh Fruit in a Tulip Basket Marinated with Grand Marnier, Orange Ice-Cream	\$12.00
Flourless Chocolate Cake Caramelized Banana, Vanilla Ice Cream	\$12.00
Warm Chocolate and Pear Cake Coconut Sauce	\$12.00
Passion Fruit Mousse Tart Fresh Fruit Bouquet, Vanilla-Rum sauce	\$12.00
Marbled Cheesecake Peach Sorbet and Raspberry Coulis	\$12.00
“Three Way” Chocolate Mousse Mint Sauce, Strawberry Salad	\$12.00
Fresh Fruit Tart Vanilla sauce	\$12.00
Caramelised Profiteroles Filled with Vanilla and Chocolate Cream	\$12.00
Spiced Apple Cake Cinnamon Ice Cream, Light Caramel Sauce	\$12.00
Fudge Brownie Yogurt Ice Cream, Chocolate Sauce	\$12.00
ItalianTeaser Classic Tiramisu, White Chocolate Pistacchio Mousse, Limoncello ‘Granite’	\$12.00
Double Chocolate Frangelico Liqueur Mousse Mascarpone Anglaise, Raspberry Sorbet	\$12.00