



## COMMISSIONER'S HOUSE DINNER MENUS

### SIR GEORGE SOMERS

#### Seafood Medley

Grilled Seafood sprinkled with Tomato-Balsamic Vinaigrette and served with Crispy Garden Greens & Focaccia Bread

#### Chicken Bermudez

Rolled Chicken Breast filled with Mushrooms & Bermuda Onions and served with Roasted Potatoes & a selection of Fine Vegetables

#### Dark & Stormy Banana Flambé

Bananas sautéed in Caramel with Ginger Beer & flambéed with Bermuda Black Seal Rum, served with your choice of Ice Cream

**\$58.50**

### ROALD AMUNDSEN

#### Beef Carpaccio

With a bouquet of Arugula & Endives, sprinkled with Parmesan Shavings, Lemon Vinaigrette & Virgin Olive Oil

#### Passion Fruit Sorbet

With a Campari Splash

#### Rock Fish Almondine

With Lemon Butter Sauce, toasted Almonds & Pan-fried Bananas

#### Mocca Mousse Triangle

Set in a Cappuccino Coulis complemented by Fresh Berries

**\$75.50**

### MARCO POLO

#### Marinated Salmon

Served with Lemon Grass flavoured Fennel Salad with sprinkles of Balsamic Reduction & Pumpernickel Bread

#### Beef Wellington

Beef Tenderloin baked in Puff Pastry with Ham & Mushroom Duxelles served with Vegetable & Potato Pearls topped with Rosemary Jus

#### Chocolate Crème Brûlée

**\$72.50**

### JAMES COOK

#### Shrimp Ravioli

Homemade Pasta parcels filled with Shrimp set in a pool of Lobster Sauce drizzled with a hint of Truffle Oil

#### Mesclun Salad

Dressed with Poached Pears, Raisins, Gorgonzola sprinkles & Honey-Mustard Dressing

#### Rack of Lamb

Crusted with Fresh Herbs accompanied with a Vegetable Basket, surrounded by Roasted Potato Pearls & Mint Jus

#### Almond Basket

Filled with Berries & napped with Grand Marnier Sabayon

**\$81.50**

*All prices are subject to change according to availability & market price.*

*For large functions, fundraisers or charity groups, please contact our catering department for special pricing.*

  
**fourways**  
CATERING  
A DIVISION OF THE LITTLE VENICE GROUP