



Bermuda Classic Menu

Traditional Bermuda Fish Chowder
Sherry Peppers & Gosling's Black Seal Rum

Or

Mixed Green Salad
House Balsamic Dressing

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Cajun spiced Bermuda Fish
Tomato Pepper Salsa

Or

Grilled Organic French Cut Chicken Breast
Creamy Mushroom Sauce

Fresh Market Vegetables & Potatoes

* * *

Sticky Toffee
Warm Butterscotch Sauce & Berries

Or

Chocolate & Lemon Curd Tart
Dark Cherry Compote & Vanilla Ice Cream

* * *

Coffee & Petite Fours

The following dinner menus range between \$74 - \$130 per person depending on your menu choices.
Please feel free to mix and match in order to customize your menu.



Dinghy

Shrimp & Leeks Ravioli
Pernod Scented Lobster Sauce & Fried Parsnip

* * *

Roasted Cream of Pumpkin Soup
Chive Crème Fraiche

Or

Arugula & Blue Cheese
Cherry Tomato, Fresh Pears, Shallot Balsamic vinaigrette

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Pepper Crusted Fresh Tuna
Shitake Mushroom & Wasabi Aioli

Or

Charbroiled Chairman's Reserve NY Strip Steak
Peppercorn Sauce

Fresh Market Vegetables & Potatoes

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Lemongrass Infused Panna Cotta
Passionfruit Puree & Fresh Berries

Or

Baked Three Nut & Granny Smith Apple Strudel
Almond, Pistachio, Hazelnut Filling & Maple Pecan Ice Cream

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Coffee & Petite Fours

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Cedrene

Smoked Wahoo Pastrami

Avocado puree, Mango Fennel salad, & Pickled Red Onion

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Caesar Salad

Fourways Traditional Salad of Romaine & Parmesan Dressing

Or

Traditional Bermuda Fish Chowder

Sherry Peppers & Gosling's Black Seal Rum

* * *

Chili Glazed Grilled Tiger Shrimps

Mango Salsa

Or

Pan-Seared Bermuda Fish

Cherry tomato, Capers, Olive, Garlic And Shallot Sautéed in Olive Oil

Or

Grilled Chairman's Reserve Rib Eye Steak

Bernaise sauce

Fresh Market Vegetables & Potatoes

* * *

Chocolate & Salted Caramel Gateaux

Butter Cream Macaroon

Or

Vanilla Souffle

Strawberry Sauce

* * *

Coffee & Petite Fours

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Galleon

Sesame and Herb Crusted Tuna
Avocado Tomato Tower, Mango Jelly, Baby Greens

or

Shiitake Mushroom Bruschetta
Goat Cheese Spread & Grilled Brioche

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Sweet Potato Shrimp Bisque
Cognac Chives Cream

Or

Baby Spinach & Candied Beetroots
Sliced Onions, Cranberries & Hazelnut Dressing

* * *

Grilled Bermuda Fish
Lemon Grass Saffron Sauce

Or

Chairman's Reserve Fillet Mignon
Seared Foie Gras & Port Wine Sauce

Or

Fourways Inn Veal Classic
Lemon-Lime Sauce

Fresh Market Vegetables & Potatoes

* * *

Molten Chocolate Lava
Madagascar Vanilla Ice Cream

Or

Vanilla Cream Brulee
Pistachio Tuille & Fresh Berries

* * *

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Contest

Scottish Smoked Salmon Roulade
Shiso Cress-Herb Salad, Pumpernickel Wafer & Honey Dijon Dressing

Or

Roast Pumpkin Torteloni
Pumpkin Seed & Sage Beurre Noisette

Wild Mushroom Cappuccino
Local Oyster Mushroom Dust

Or

Baby Kale Salad & Strawberries
Toasted Almonds, Avocado and Candied Mango with Raspberry vinaigrette

Passion Fruit Mojito Sorbet

Broiled Rockfish
Garlic Butter, chardonnay sauce

Or

Herb Crusted NZ Rack of Lamb
Rosemary-Lamb Jus

Or

Chairman's Reserve Fillet Mignon
Foie Gras Sauce & Truffle Oil

Fresh Market Vegetables & Potatoes

Grand Manier Souffle
Grand Manier Sauce

Or

Bermuda Rum- Coconut Pudding
Lime Sabayon & Fresh Berries

Coffee & Petite Fours

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(LINZ Heritage Black Angus Beef Is Available Upon Request, Price May Vary)

