

HAPPY NEW YEAR

Friday 31st December 2021

Dinner Menu

Starters

Lobster Ravioli

Lobster Stuffed Ravioli, Lobster Miso Bisque, Salmon Roe, Micro Greens

Beef Short Rib & Foie Gras

Braised Beef Short Rib, Foie Gras, Saffron Risotto, Granny Smith, Sweet Pea Tendril,
Balsamic Reduction

Intermezzo

Strawberry, Rose Champagne Sorbet, Basil

Entrée

Lamb Rack

Seared Lamb Chops, Roasted Beets, Carrot, Snap Peas, Fingerling Potatoes, Carrot Puree, Au Jus
Or

Bacon Wrapped Filet

Angus Beef Tenderloin Wrapped in Applewood Bacon with Pommes Puree, Wild Mushrooms,
Shaved Truffle, Mustard Cream
Or

Chilean Sea Bass

Butter Poached Chilean Sea Bass with Honey Nut Squash, Broccolini, Peruvian Ground Cherry,
Meyer Lemon
Or

Blackeye Pea and Spinach Cakes

Deep Fried Blackeye Pea and Spinach Cakes with Sundried Tomato and Tofu

Dessert

Deconstructed Cheese Cake

Cheese Cake, Black Berry, Blue Berry, Raspberry, Cookie Crumbs
Or

Cheese, Chutney, Frozen Grapes

Brie de Meaux, Cave Aged Cheddar, Blue Stilton, Pineapple Chutney, Cotton Candy Grapes,
Flame Seedless Grapes

*\$125.00 per person
Plus 17% Gratuity*

Please call or email for reservations
Ph: 238-0222, E: marneaud@thereefs.bm

