

## RESTAURANT WEEK

# 2023

### Starters

#### **LENTIL & ROASTED PUMPKIN SALAD V, VG, GF**

Black Beans, Scallions, Roasted Red Pepper,  
Herbs, Kale, Cilantro Lime Dressing

#### **CURRY PARSNIP SOUP V, VG, GF**

Roasted Parsnip, Curry Seasoning,  
Coconut Milk



#### **BRAISED BEEF SHORT RIB GF**

Shaved Bermudian Carrots,  
Julienne Jicama, Frisee

### Main Course

#### **GRILLED CAULIFLOWER "STEAKS" V, GF**

Wilted Kale, Sautéed Chickpeas and Red  
Onion, Tzatziki Drizzle



#### **ALMOND CRUSTED ROCKFISH**

Mashed Potatoes, Broccolini,  
Banana Puree



#### **PAN-SEARED DUCK BREAST**

Bermuda Carrot Puree, Charred Leeks and  
Shitake Mushroom, Cranberry  
and Red Wine Demi-Glace

### Desserts

#### **COCONUT INFUSED FLAN V, GF**

Pineapple Caramel, Toasted Almonds

#### **CHOCOLATE POT DE CRÈME V, GF**

Sugared Raspberries, Whipped Cream



#### **GOSLING'S BLACK SEAL PECAN PIE V**

With Rum and Raisin Ice Cream

3 Course \$59 + 17% Gratuities



**Bermudian Inspired Dishes**