



**HARBOURFRONT**  
RESTAURANT  
& KOMODARU SUSHI LOUNGE

***Harbourfront Restaurant***  
***Christmas Menu 2018***

***For Groups over 10 people***

***Lunch and Dinner***  
***(Please select up to 2 Appetizers, 3 Main Courses***  
***And 2 Desserts)***

***Appetizers***

***\$24.00***

***Jumbo Shrimp***

*served with a spicy cocktail sauce*

***Lobster Salad***

*Maine Lobster with Avocado, Onions*  
*Mango and citronette dressing served with arugula salad*

***Buffalo Mozzarella***

*With seared cherry tomatoes, avocado*  
*Basil, Thyme, Oregano and extra virgin olive oil*

***Smoked Salmon***

*Premium Smoked Salmon served with pumpernickel bread*  
*Horseradish dressing, onions and capers*

***Togarashi***

*Makimono Roll with spicy Tuna, Togarashi spices*

## **Main Courses**

### ***Risotto Porcini***

*Carnaroli Rice from Emilia Romagna  
Served with Porcini Mushrooms and aged Parmesan*  
**\$34.00**

### ***Roasted Turkey***

*Slow roasted turkey breast with mustard glazed ham, savory stuffing  
Cassava pie, Brussel sprouts tossed with crispy bacon  
Chive mashed potatoes and cranberry sauce*  
**\$ 42.00**

### ***Rack of Lamb***

*Oven roasted and herb crusted*  
**\$ 49.00**

### ***Surf and Turf***

*Grilled 6oz beef Tenderloin and Jumbo Shrimps*  
**\$59.00**

### ***Salmon***

*Grilled Salmon Fillet with a mango and pineapple Salsa*  
**\$ 35.00**

### ***Catch of the day***

*Pan fried fillet of local fish with lemon butter sauce  
Topped with roasted almonds*  
**\$ 40.00**

### ***Chicken Rollatino***

*Baked chicken breast filled with goats cheese and apinach*  
**\$ 38.00**

### ***Bermuda Lobster***

*Baked half Bermuda Lobster with homemade Stuffing  
and melted butter*  
**\$ 50.00**

### ***Filet Steak***

*Grilled 10oz Beef Tenderloin  
Served with sauce of your choice (Bernaise, Mushroom Cream, Peppercorn)*  
**\$46.00**

***All the above are served with market vegetables and potatoes***

## **Optional Soup and Salad Course**

***add \$12***

***Bermuda Fish Chowder***

*Drizzled with sherry pepper and local black rum*

***Or***

***Cream of wild mushroom***

***Or***

***Cream of Pumpkin Soup***

***Or***

***Caesar Salad***

*With Aioli dressing, garlic and rosemary croutons  
and shaved parmesan*

***Or***

***Arugula Salad***

*Served with parmesan shavings, cherry tomatoes  
And citronette dressing*

***Or***

***Spinach Salad***

*Served with Honey Mustard dressing  
Blue cheese croutons and bacon bits*

***Dessert***

***Add \$13.00***

***Flambé Christmas Pudding***  
*Hot bourbon and vanilla sauce*

***Crème Brûlée***  
*Burnt Ginger and Orange Sugar*

***Chocolate Pudding Cake***  
*Mouthful of Chocolate Pudding between two layers of  
Dark Chocolate Cake*

***Tiramisu***  
*Italian Coffee Mousse Cake with Biscotti*

***Dessert Trio***  
*Chocolate Mousse, Panna Cotta, Crème Brûlée*

***Cheese Cake***  
*Vanilla Bean-flecked and layered with Cream Cheese*

***Chocolate Truffle in Bento Box***  
*with your choice of Ice Cream*

***Apple Crepe***  
*Granny Smith Apple rolled in a thin Pancake and  
Topped with your choice of Ice Cream*

***Selection of Cheeses add \$17.00***  
*Apples, Walnuts, Berries and Riesling  
Marmalade*