

Harbourfront Group Dinner Menus

Please choose two appetizers, two main courses and two desserts.
The prices listed after each main course is inclusive of all three courses.

Appetizers

CRAB AND AVOCADO SALAD

Lemon marinated avocado with crab salad and mesclun leaves

SCOTTISH SMOKED SALMON AND ASPARAGUS

With horseradish cream sauce

SALMON TARTAR

Crisp vegetable and aromatic oil dressing

SEAFOOD STRUEDEL

Selection of shrimps, scallops and lobster in a lobster sauce wrapped in puff pastry, Champagne and caviar butter sauce

PORCINI RISOTTO

Porcini mushroom Carnaroli rice, with organic chicken broth

HOME MADE CRAB CAKE

Dijon mustard dressing and white endive salad

SUSHI SAMPLER

Selection of sashimi, nigiri and norimaki

For Vegetarians

RAVIOLI

Filled with three mushrooms and ricotta cheese, squash and truffles coulis

BAKED ASSORTED VEGETABLES JULIENNE

In filo pastry with curry coconut sauce

MUSHROOM AND ASPARAGUS VOL AU VENT

VEGETABLE SPRING ROLLS

Served on mixed greens with plum and chili dip

Main Courses

LOCAL CATCH

Grilled marinated Bermuda fish, vegetable ratatouille, roast potatoes, lemon butter sauce

\$65

MARINATED YELLOW FIN TUNA STEAK

Grilled with Provence herbs, topped with caramelized onions and served with roasted garlic whipped potatoes and gingered snow peas, Port wine and green peppercorn sauce
\$65

FILET OF SALMON

Salmon filet flavored with curry sauce
Miniature mixed green vegetables and new potatoes
\$59

LARGE GRILLED SHRIMP

Marinated shrimp with three tomatoes and calamata olive salsa,
Wild Spanish rice and vegetable confetti
\$69

FREE RANGE CHICKEN

With wild mushrooms, sun dried tomatoes, and herbs Gratin potatoes, stuffed zucchini and braised red cabbage
\$59

ANGUS BEEF STRIP LOIN

Topped with a shallots and red wine sauce, Vegetable medley in a puff pastry shell
\$69

RACK OF LAMB

Balsamic vinegar marinated lamb loin, rosemary jus and served with mashed potatoes and a medley of tomato, artichokes, olives and green beans
\$73

BEEF TENDERLOIN

Wrapped with double smoked bacon, topped with goose liver and peppered jus,
Served with asparagus, home made oversize fries and ragout of tomatoes
\$76

HARBOURFRONT SUSHI PLATTER

Chef's choice
\$76

PENNE VEGETARIAN

Tube of pasta with chick peas, mixed seasonal vegetables, garlic, crushed red pepper, basil and grated parmesan
\$59

VEGETABLES CURRY

Served with white rice, mango chutney and papadums
\$59

RAVIOLI

Half moon shaped ravioli filled with spinach and ricotta cooked in a spicy herb tomato sauce
\$59

Desserts

CRÈME BRULEE

CINNAMON AND APPLE TART

CHOCOLATE AND ORANGE FLAVORED MOUSSE

EXOTIC FRUIT SALAD

In an almond basket

APPLE STRUDEL

Vanilla sauce

PARFAIT FRESH

White chocolate and pistachio mixed berries

KEY LIME PIE

Mango sauce

CHEESE CAKE AND WILD BERRIES

Optional Soup and Salad

BERMUDA FISH CHOWDER

Traditional Bermuda fish chowder, sherry peppers and local black rum

\$7.50

CREAM OF LEEKS AND POTATOES WITH SAUTÉED SEA SCALLOPS

\$7.50

CHILLED CARROT AND GINGER SOUP

Topped with Maine lobster bits

\$7.50

HARBOURFRONT SALAD

Mesclun leaves tossed in a walnut dressing, roasted pumpkin seeds

\$7.50

SPINACH SALAD

Young spinach leaves tossed with crisp double smoked bacon, Dijon dressing

\$7.50

CEASAR SALAD

Heart of romaine, aioli dressing, roasted pecans and parmesan shavings

\$7.50