



ISLAND BRASSERIE

ROSEWOOD BERMUDA

RESTAURANT WEEKS

Prix fixe Three-Course Menu

USD 52 Per Person, subject to 17% service charge

CHOICE OF APPETIZER

BERMUDA BENEDICT

Codfish Cake, Soft Poached Wadson Farm Egg, Glazed Banana, Avocado, Spiced Tomato Hollandaise

BERMUDA ONION SOUP

Cream Velouté, Crisps, Caramelized Puree, Gruyere Crouton

TUCKERS FARM GOAT CHEESE SOUFFLE

Beetroot Pickles, Puree, Caramelized Walnuts, Stone Ginger Beer

CHOICE OF MAIN COURSE

CLASSIC STEAK AU POIVRE

Pan Fried Long Island Strip Steak Simmered in a Green Peppercorn and Brandy Sauce
Served with Sautéed Potatoes, Steamed Asparagus

PAN ROASTED LOCAL CATCH "FRANCAISE"

Scallion Mashed Potatoes, Garlic Broccolini, Lemon Butter Sauce, Crisp capers

TOM WADSON ROASTED CHICKEN BREAST

Roasted Chicken Breast, Served with Garlic Mashed Potatoes, Green Beans, Tarragon Hollandaise

LAKAN'S VEGAN CURRY

Creamy Coconut Milk Curry with Ginger, Garlic and Chilis
Bermuda Carrots, Mushrooms, Asparagus, Spinach, Cherry Tomatoes, Snow Peas
Served with steamed Jasmin Rice

CHOICE OF DESSERT

BANANA CRÈME BRÛLÉE

Topped with Warm Bananas Foster Flambéed in Goslings Black Seal Rum

GINGER BEER CAKE

Toasted Coconut, Mango Puree, Caramel Ice Cream

AVOCADO ICE CREAM

Warm Spiced Pineapple, Bermuda Carrot Cake, Cilantro, Mint