

HARBOURFRONT RESTAURANT

GROUP DINNER MENU

Please select up to 2 Appetizers, 3 Main Courses and 2 Desserts
The menu will then be priced for you

Appetizers

Tuna Tartare

with avocado and a soy and ginger dressing
with kaffir lime

Jumbo Shrimp

served with a spicy cocktail sauce

Lobster Salad

Maine Lobster with avocado, onions
mango & citronette dressing served with arugula salad

Buffalo Mozzarella

with seared cherry tomatoes, avocado
basil, thyme, oregano & extra virgin olive oil

Smoked Salmon

premium smoked salmon served with pumpnickel bread
horseradish dressing, onions & capers

Togarashi

makimono Roll with spicy tuna, togarashi spices

OPTIONAL SOUP AND SALAD COURSE

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

MAIN COURSES

Roasted Turkey

Slow roasted turkey breast with mustard glazed ham, savory stuffing
cassava pie, Brussel sprouts tossed with crispy bacon
mashed potatoes and cranberry sauce

Duck

Pan-fried duck breast, thinly sliced
served with mashed potatoes & red cabbage &
an orange anise sauce

Risotto Porcini

carnaroli rice from Emilia Romagna
served with porcini mushrooms and aged parmesan

Rack of Lamb

oven roasted and herb crusted rack of lamb served with mint gravy

Salmon & Veal Duo

salmon wrapped in nori and served on wasabi cream sauce
pan-fried veal scallopini served with masala sauce
served with vegetables & potatoes

Catch of the Day

pan-fried fillet of local fish with lemon butter sauce
topped with roasted almonds

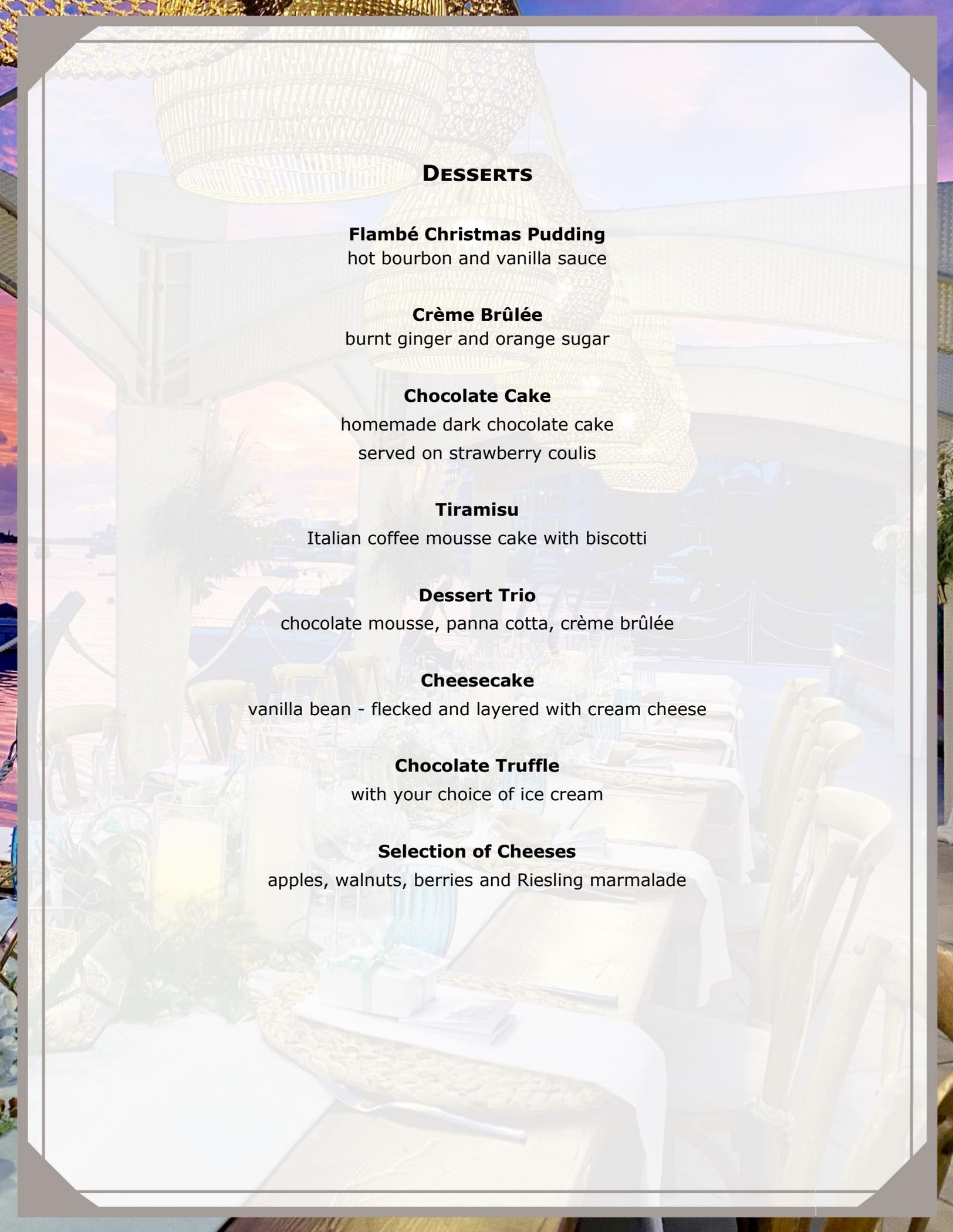
Chicken Rollatino

baked chicken breast filled with goat cheese and spinach

Striploin Stead

grilled 10oz striploin
served with the sauce of your choice
(bearnaise, cream of mushroom, peppercorn)

All the above are served with market vegetables and potatoes



DESSERTS

Flambé Christmas Pudding
hot bourbon and vanilla sauce

Crème Brûlée
burnt ginger and orange sugar

Chocolate Cake
homemade dark chocolate cake
served on strawberry coulis

Tiramisu
Italian coffee mousse cake with biscotti

Dessert Trio
chocolate mousse, panna cotta, crème brûlée

Cheesecake
vanilla bean - flecked and layered with cream cheese

Chocolate Truffle
with your choice of ice cream

Selection of Cheeses
apples, walnuts, berries and Riesling marmalade