

Harbourfront Christmas Menu

(Please select up to 2 Appetizers, 3 Main Courses and 2 Desserts)

\$98.00 for 3 courses or \$110.00 with soup/salad additional course

20% service charge will be added to your final bill

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 and Citronette Dressing served with Arugula Salad

BURRATA

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

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 & Rosemary Croutons and Shaved Parmesan

or

ARUGULA SALAD

Served with Pecans, Goat Cheese and Apples with Creamy Balsamic Dressing

Main Courses

DUCK

Pan Fried Duck Breast, thinly sliced and served with Mashed Potatoes and Red Cabbage on 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

SURF AND SURF

Branzino Pan Seared topped with Baked Zucchini
and Jumbo Shrimps with Lemon Butter Sauce

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

VEGAN CURRY

A selection of Market Vegetables in Malaysian Coconut Curry Sauce
with Basmati Rice

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 Goats' Cheese and Spinach

BEEF TENDERLOIN

10 oz Fillet Steak
served with sauce of your choice
(Béarnaise, Mushroom Cream, Peppercorn)

All the above are served with market vegetables and potatoes



Desserts

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