

CHRISTMAS DINNER MENU No. 1

TRADITIONAL CAESAR SALAD

Specialty dressing, garlic croutons

OR

POTAGE A LA FAUBONNE

Fantastic mix bean soup (Typical Mediterranean Christmas dish)



ROTIE DINDONNEAU DE LA NOUVELLE ANNEE

Roasted Vermont turkey served with homemade cassava pie, cranberry sauce and rich gravy

OR

ROCK FISH BDA

Pan fried, Bermuda Black Seal sauce, bananas and almonds

CHRISTMAS VEGETABLES AND POTATOES



WHITE CHOCOLATE CREME BRULEE

Caramelized brown sugar

OR

MINIATURE CARROT CAKE

Poppy seed emulsion

COFFEE OR TEA

\$ 59.95



CHRISTMAS DINNER MENU No. 2

SALADE D'EPINARDS

Crispy leaves of spinach topped with provolone cheese, walnuts, concasse' of plum tomatoes and splashed with smoked bacon dressing

OR

BERMUDA FISH CHOWDER

Traditional recipe of Bermuda Fish Chowder garnished with Black Rum and Sherry Pepper

OR

CHEESE RAVIOLI

Pepper coulis and baby arugula



NEW YEAR'S CHICKEN

Tender strips of free range chicken breast pan seared with ham, mushroom and a touch of red wine

OR

RISOTTO CAPODANNO

Arborio rice, Christmas seafood and a touch of Lobster sauce

OR

SAUMON CORDON BLEU

Filet of Atlantic salmon stuffed with spinach and provolone complimented with saffron cream

CHRISTMAS VEGETABLES AND POTATOES



BUDINO DI NATALE

Traditional Christmas pudding served with warm rum/vanilla sauce

OR

TORTA DI MELE

Delicious apple cake served warm with Chantilly sauce

COFFEE OR TEA

\$ 69.95



CHRISTMAS DINNER MENU No. 3

CREME DE POTIRON

Delicious pumpkin soup garnished with roasted almonds

OR

ESCARGOT

Fresh garlic, Pernot and melted Provolone cheese, spicy crouton

OR

CHICKEN AND MANGO

Baby greens, curry emulsion



FILETTO ALLA WELLINGTON

Christmas tradition filet mignon topped with chicken livers and mushroom compote, wrapped with puff pastry and served with rich red wine sauce

OR

½ LOBSTER THERMIDOR

Traditional style, baked

OR

BRAISED LAMB SHANK

Red wine reduction

CHRISTMAS VEGETABLES AND POTATOES



BERMUDA RUM CAKE

Flavored with Black Seal Rum, vanilla ice cream, whip cream

OR

BAILEY'S CHOCOLATE CREME BRULEE

Caramelized brown sugar

COFFEE OR TEA

\$ 89.95



CHRISTMAS LUNCH MENU No. 1

TRADITIONAL CAESAR SALAD

Specialty dressing, garlic croutons

OR

CREME DE POTIRON

Delicious pumpkin soup garnished with roasted almonds



ROTIE DINDONNEAU DE LA NOUVELLE ANNEE

Roasted Vermont turkey served with homemade cassava pie, cranberry sauce and rich gravy

OR

SAUMON CORDON BLEU

Filet of Atlantic salmon stuffed with spinach and brie, Zinfandel sauce

CHRISTMAS VEGETABLES AND POTATOES



WHITE AND DARK CHOCOLATE MOUSSE

Served with raspberry coulis

COFFEE OR TEA

\$ 44.95



CHRISTMAS LUNCH MENU No. 2

CAPRESE SALAD

Tomato and mozzarella served with basil dressing

OR

SALADE D'EPINARDS

Crispy leaves of spinach topped with provolone cheese, walnuts, concasse' of plum tomatoes and splashed with smoked bacon dressing

OR

BERMUDA FISH CHOWDER

Traditional recipe of Bermuda Fish Chowder garnished with Black Rum and Sherry Pepper



PENNETTE AL SALMONE

Smoked salmon, scallion, pink sauce

OR

NEW YEAR'S CHICKEN

Tender strips of free range chicken breast, pan seared with ham, mushroom and a touch of red wine

OR

JUMBO SHRIMPS

Tempura style, Asian sauce

CHRISTMAS VEGETABLES AND POTATOES



STRAWBERRY WITH CREAM

Gianduia cream

OR

TORTA DI MELE

Delicious apple cake served warm with Chantilly sauce

COFFEE OR TEA

\$ 58.95



CHRISTMAS LUNCH MENU No. 3

COQUILLE ST.JACQUES DE NOEL

Giant scallops pan seared with sesame seeds and accompanied with ratatouille of vegetables, dill sauce

OR

CERTIFIED ANGUS BEEF TRI TIP OF BEEF SKEWERS

Blue Cheese aioli, Aubergine Caponade

OR

POTAGE A LA FAUBONNE

Fantastic mix bean soup (Typical Mediterranean Christmas dish)



CHEESE RAVIOLI

Pepper coulis and baby arugula

OR

FILETTO ALLA WELLINGTON

Christmas tradition filet mignon topped with chicken livers and mushroom compote, wrapped with puff pastry and served with rich red wine sauce

OR

BAKED 1/2 LOBSTER

Melted butter, succulent bread crumbs/vegetable stuffing

CHRISTMAS VEGETABLES AND POTATOES



WHITE CHOCOLATE CREME BRULEE

Caramelized brown sugar

OR

BUDINO DI NATALE

Traditional Christmas pudding served with warm rum/vanilla sauce

COFFEE OR TEA

\$ 79.95





APPETIZERS ~ SOUPS ~ SALADS



DELIZIA NATALIZIA

Grilled zucchini, fresh mozzarella and slices of tomatoes topped with Louisiana shrimps, mustard emulsion

COQUILLE ST.JACQUES DE NOEL

Giant scallops pan seared with sesame seeds and accompanied with ratatouille of vegetables, dill sauce

JUMBO SHRIMPS

Baked with secret spices, presented with a crown of wild mushroom and splashed with aged balsamic

TERRINE DE POULET

Free range chicken terrine served with roasted pine nuts sauce and Christmas Greens

GRILLED VEGETABLES PLATTER

Seasonal vegetables grilled, topped with goat cheese and finished with marinated mix herbs, extra virgin olive oil

SALMONE E CAPESANTE ANNO NUOVO

Norwegian smoked salmon giant scallops pan seared with Cajun seasoning, fresh spinach leaves, Dill Aioli

NICOISE OF THE FUTURE

New style of nicoise salad: lettuce, eggs, string beans, calamata olives, "parisienne potatoes" fresh tuna and fresh tomato, "tapenade dressing"

INSALATA MISTA

A mélange of salads served with a choice of French or Italian dressing

ASSORTED MEDITERRANEAN ANTIPASTO

Composed by seafood and shellfish, assorted cold cuts, grilled and marinated vegetables, grilled and deep fried calamari, mussels, clams, olives etc

CAPRESE SALAD

Tomato and mozzarella served with basil dressing

TRADITIONAL CAESAR SALAD

Specialty dressing, garlic croutons

SALADE D'EPINARDS

Crispy leaves of spinach served with provolone, walnuts, concasse' of plum tomatoes and splashed with smoked bacon dressing

MISTA NATALIZIA

Seasonal field greens

INSALATINA NUOVO ANNO

Spinach salad topped with exotic fruits and strips of chicken, in a delicate curry dressing

POTAGE A LA FAUBONNE

Fantastic mix bean soup (Typical Mediterranean Christmas dish)

SOUP A' L'OIGNON

French onion soup

CREME DE POTIRON

Delicious pumpkin soup garnished with roasted almonds

ZUPPA DI PESCE E CROSTACEI

Special recipe of fish and shellfish chowder





MAIN COURSES



FILETTO ALLA WELLINGTON

Christmas tradition filet mignon topped with chicken livers and mushroom compote, wrapped with puff pastry and served with rich red wine sauce

LANGOUSTINE AUX TRUFFES

Local lobster simmered with white truffle sauce and mushroom

RISOTTO CAPODANNO

Arborio rice, Christmas seafood and a touch of Lobster Sauce

PESCE "FESTIVITA"

Catch of the day pan fried with wild mushroom and white sauce

DUCK DE LA MAISON

Crispy duck breast seared with figs puree and served with a delicious figs reduction sauce

ROTIE DINDONNEAU DE LA NOUVELLE ANNIEE

Roasted Vermont turkey served with homemade cassava pie, cranberry sauce and rich gravy

SAUMON CORDON BLEU

Filet of Atlantic salmon stuffed with spinach and brie, spinach sauce

RATATOUILLE DE HOMARD ET DE COURGETTES

"Ratatouille" of local lobster, zucchini and peppers simmered with a touch of curry

FILETTO IN CROSTA

Old style of beef Wellington carved on the buffet

AGNOLOTTI BUONA FORTUNA

Half moon of pasta filled with ricotta and spinach, laced with pink sauce and fresh mozzarella

CHRISTMAS VEGETABLES AND PARISIENNE POTATOES

GNOCCHI DI SPINACI E RICOTTA'

Homemade ricotta and spinach dumplings, caponade of fresh tomato and basil grated Parmesan Padano

SAUMON DE NOEL

Atlantic salmon filet seared with basil cream sauce

ORECCHIETTE NATALIZIE

Small ears of pasta tossed with zucchini, asparagus and egg plant laced with roasted red pepper sauce

NEW YEAR'S CHICKEN

Tender strips of free range chicken breast pan seared with ham, mushroom and a touch of red wine

CREPES A' LA MODE

Seafood or lobster crepes, lobster emulsion

CAPONATA OF VEGETABLES

BAKED LOBSTERS

LOCAL ROCK FISH

SURF AND TURF

LOBSTER THERMIDOR

FETTUCINE LOBSTER

ANY KIND OF STARCH

ANY KIND OF VEGY





DESSERTS

BUDINO DI NATALE

Traditional Christmas pudding served with warm rum/vanilla sauce

STRAWBERRY WITH CREAM

Gianduia sauce

YULO NATALIZIO

Original Christmas cake

TORRE FESTIVA

Hazelnut tower layered with mix berries, rum sauce

DOLCETTINO ALLE CASTAGNE

Chestnut and almond miniature cake served with macadamia ice cream and Bailey's sauce

FRUIT TOWER

Exotic fruit and Chantilly cream tower layered with puff pastry and served with mango sauce

WHITE AND DARK CHOCOLATE MOUSSE

Served with raspberry sauce

TORTA DI MELE

Delicious apple cake served warm with Chantilly sauce

CREATE YOUR OWN MENU FROM THE ABOVE AND WE'LL PRICE IT

