



PRE-ORDER

4 COURSE MENU

BLUE POINT OYSTERS

Selection of blue point oysters with our home made horseradish sauce and honey-lemon dressing

- 11 -

N.Y. STATE, HERITAGE BREED PORK BELLY

Slow cooked pork belly with an apple-soy sauce, toasted almonds and a fresh parsley salad

- 20 -

TUCKERS FARM GOATS CHEESE SALAD

Fresh seasonal figs vinaigrette, toasted walnuts, roasted local beets, locally made raw milk goat's cheese, fresh figs, confit tomatoes and caramelized onions

- 20 -

ENGLISH PASTURE RAISED LAMB CHUMPS

Herb crusted natural lamb chump with a millet tabbouleh salad, carrots and parsnips roasted on coconut oil, organic quinoa cookie and a Jasmin tea demi-glace

- 40 -

BERMUDA FRESH ROCKFISH VERACRUZANA

Pan seared fresh local rockfish, with tomato, capers and olives spicy sauce, served with brown rice and sautéed snow peas

- 38 -

VEGETARIAN EGGPLANT ROLL

Grilled Eggplant and pepper roll with goat's cheese, arugula, toasted walnuts, honey and balsamic vinegar reduction over a chickpea Greek salad with roasted red onions

- 30 -