

New Year's Eve Takeout

APPETIZER

FOURWAYS TRADITIONAL LOBSTER SALAD | \$32.50

Maine Lobster, Avocado, Cherry Tomato, Mango, Aged Balsamic, Lobster Oil

CAESAR SALAD | \$19.50

Romaine Lettuce, Parmesan Dressing, Garlic Croutons, Fresh Parmigiano Reggiano

ESCARGOTS | \$18.95

Garlic Cream, Fresh Herbs, Pernod, Rustic Focaccia

TRADITIONAL BERMUDA FISH CHOWDER | \$15.75

Outerbridge's Original Sherry Peppers & Gosling's Black Seal Rum

ENTREE

CHÂTEAUBRIAND | \$59.75 per person (for 2 persons)

Presented with Fresh Asparagus, Sautéed Mushrooms,
Scalloped Potatoes & Classic Sauce Béarnaise

FOURWAYS VEAL CLASSIC | \$46.00

Escalope of Veal Tenderloin in a Lemon & Lime Butter Sauce
Served with Scalloped Potatoes, Glazed Carrots & Fresh Asparagus

FRESH MAINE LOBSTER OR SEASONAL SPINY LOBSTER | Market Price

Broiled, Grilled, Poached or Thermidor Style
Served with Spinach Stuffing, Fresh Asparagus, Glazed Carrots & Scalloped Potatoes

WHOLE RACK OF NEW ZEALAND LAMB | \$56.00

Carved Table Side with Rosemary Scented Crust & Jus
Served with Scalloped Potatoes, Ratatouille & Fresh Asparagus

DESSERT

HOMEMADE CHOCOLATE MOUSSE | \$12.50

Made with Rich Dark chocolate, Whipped Cream, Egg yolk & Sugar

HOMEMADE CHEESECAKE | \$12.50

Homemade Cheesecake with Whipped Cream Fresh Berries

STICKY TOFFEE PUDDING | \$12.50

Served Warm with Butterscotch Sauce

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