

Restaurant Week

M E N U

APPETIZERS

Local Wahoo Ceviche

Coconut Milk, Grapefruit, Wadson's Farm Lemongrass, Poblano Peppers, Cilantro, Kafir Lime Leaves, Bermy Fresh Basil & Cucumber Vinaigrette

or

Pumpkin & Kale Tacos

Wadson's Farm Spiced Roasted Pumpkin, JJ's Farm Kale & Onion Falafel, Napa Cabbage Slaw, Pumpkin Seed Mint Hummus, Spencer Field's Honey, Feta Cheese Crumble

ENTRÉES

Wadson's Farm Chicken Curry

Served with Beans & Rice, Sautéed Seasonal Vegetables, Crispy Potatoes

or

Deconstructed Bermuda Fish Sandwich

Cinnamon Raisin Crostini, Blackened Local Fish, Crispy Potatoes, Onion & Black Seal Rum Ketchup, Dill Pickle Aioli

DESSERTS

Tucker's Farm Goat Cheese & Carrot Soufflé

served with Avocado Ice Cream

\$52 plus grats

Vegetarian Entrées Available