

HONOURING THE PAST | CELEBRATING THE PRESENT | INSPIRING THE FUTURE

BLACK HISTORY MONTH

• C E L E B R A T I O N D I N N E R •

FRIDAY, FEBRUARY 27TH

\$135 per guest plus 17% gratuities — \$157.95 per person

Welcome Reception - Complimentary Drink and Canapés

Truffle Mac N Cheese Croquette (v) • Tuna Tartar, Grilled Watermelon, Garlic, Lime Jalapeno (GF)
Roasted Cherry Tomato, Pigeon Pea Bruschetta (vg) • Jerk Shrimp Skewers, Scotch Bonnet Aioli (GF)

Bermudian and Hamilton Princess Sous Chef Richard Zuill crafted tonight's menu, drawing inspiration from our Honourees and Bermuda's local farms and ingredients, including the Hamilton Princess beehives.

FIRST COURSE

House-Made Dinner Rolls with Butter & Olive Oil

Bermuda Carrot Soup (vg) (GF)

Herb Oil, Thyme Roasted Croutons

~ OR ~

Bermudian Fish Chowder

Sherry Peppers, Goslings Black Seal Rum, Johnny Bread

SECOND COURSE

Bermudian Sweet Potato Salad (vg)

Roasted Sweet Potato, Kale, Arugula, Apple Slaw, Cherry Tomato,
Almonds, Spiced Princess Honey Vinaigrette

ENTRÉE

Atlantic Salmon Wellington

Herb Crushed Fingerling Potatoes, Grilled Asparagus,
Princess Honey Glazed Carrots, Lemon Butter Sauce

~ OR ~

Chargrilled USDA Beef Tenderloin

Herb Crushed Fingerling Potatoes, Grilled Asparagus,
Princess Honey Glazed Carrots, Rosemary Jus

~ OR ~

Butternut Squash Risotto (v) (GF)

Roasted Fennel, Balsamic Red Onion, Goats Cheese, Thyme Oil

DESSERT

Bermudian Carrot Cake (v)

Toasted Honey Meringue, Rum Soaked Raisins, Croutons

~ OR ~

Lemon Sorbet (v)

Assorted Fresh Berries, Basil

Complimentary Selection of Tea & Coffee

(V) - Vegetarian | (GF) - Gluten Free | (VG) - Vegan
