



# INTREPID

STEAK || SEAFOOD | RAW BAR

## Christmas Day Dinner Menu

**\$115 plus gratuities | 5pm - 10pm**

### **STARTERS**

CHOICE OF

**CHEFS SEASONAL SOUP**

**LUMP CRAB CAKES**

*Jumbo Lump Crab, Cajun Remoulade*

### **ENTRÉES**

CHOICE OF

**CRISPY TURKEY ROULADE**

*Persillade, Turnips, Parsnip, Hibiscus Red Currant Vin Rouge*

**6<sup>oz</sup> USDA PRIME TENDERLOIN**

*Parsnip Purée, Hen Of The Woods Mushroom,  
Red Currant, Red Bordelaise*

**BRANZINO**

*Pickled Pearl Onions, Watercress Garlic Purée,  
Thumbelina Carrots, Lemon Confit*

**BEEF ROOT AGNOLOTTI**

*Herb Ricotta, Beet Demi Glace, Arugula, Radish, Aged Parmesan*

### **DESSERT**

CHOICE OF

**BLACK FOREST BOUCHE DE NOEL**

*Dark Chocolate Mousse, Whiskey Soaked Cherries,  
Spiced Chocolate Soil*

**SELECTION OF FARMHOUSE CHEESES**

*European, North American & Bermudian  
Fresh & Dried Fruits, Crackers & Breads*

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**(V) Vegetarian**

*17% gratuities will be added to the menu price listed.*

*Consumption of raw or under-cooked meats can present a potential health risk.  
If you have any intolerances or specific diet, please ask your waiter for guidance.*

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