



INTREPID

STEAK || SEAFOOD | RAW BAR

Festive Three Course Menu

5pm - 10pm | | \$114 plus gratuities

FIRST COURSE

CHOICE OF

HAMACHI

Crudo, Avocado, Pickled Red Onion, Cilantro

CHICKEN LIVER AND FOIE GRAS

Parfait With Port Wine Jelly, Toasted Brioche

SUNCHOKE (V)

Sunchoke Soup, Pickle Pear, Walnut

SECOND COURSE

CHOICE OF

TURKEY ROULADE

*Rolled Turkey, Brussels Sprouts,
Cranberry Puree, Parsnip, Turkey Gravy*

6^{oz} CAB PRIME TENDERLOIN

*Celeriac, Glazed Shiitake, Watercress,
Bordelaise Sauce*

EGGPLANT (V)

*Eggplant Involtini, Red Pepper Piperade,
Black Olive, Basil*

SIDE FOR TABLE

Truffle Smashed Fingerling Potatoes

DESSERT

CHOICE OF

BLACK FOREST BOUCHE DE NOEL

Praline Cream, Caramel Milk Chocolate Tuile

VANILLA ORANGE CREMEUX

Vanilla sponge, Burnt Orange Cream, Streusel Crumb

NORTH AMERICAN &

BERMUDIAN FARMHOUSE CHEESES

Fresh & Dried Fruits, Crackers & Breads

(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.*
