INTREPID

STEAK || SEAFOOD | RAW BAR

Christmas Eve & Christmas Dinner Menu

5pm - 10:00pm | À La Carte
Additional $105 to include wine pairing with dinner *plus gratuities*

STARTERS

KING PRAWN 28
Poached King Prawns, Marie Rose Sauce, Lettuce, Cayenne Pepper

BUTTERNUT SQUASH (V) 21
Butternut Squash Soup, Brown Butter, Chestnut

ENTRÉES

TURKEY ROULADE 48
Rolled Turkey, Brussels Sprouts, Cranberry Puree, Parsnip, Pigs In Blankets, Turkey Gravy

6OZ CAB PRIME TENDERLOIN 55
Celeriac, Glazed Shiitake, Watercress, Bordelaise Sauce

BRANZINO 49
Peas, Lettuce, Creamed Potato, Clams, Smoked Butter

EGGPLANT (V) 40
Eggplant Involtini, Red Pepper Piperade, Black Olive, Basil

SIDE FOR TABLE 16
Truffle Smashed Fingerling Potatoes

DESSERT

HAZELNUT MILK CHOCOLATE BOUCHE DE NOEL 18
Praline Cream, Caramel Milk Chocolate Tuile

CHEESECAKE (V) 18
Eggnog Foam, Cinnamon Sable

SELECTION OF FARMHOUSE CHEESES 28
European, North American & Bermudian
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.