

INTREPID

STEAK || SEAFOOD || RAW BAR

Cheers to 2027

New Year's Eve Menu

Thursday December 31st | 6pm - 10pm

\$190 plus gratuities | Additional \$130 to include wine pairing with dinner plus gratuities

AMUSE-BOUCHE

Oyster and Caviar

(Vegetarian Option: Whipped Ricotta With Tomato & Black Olive)

FIRST COURSE

CHOICE OF

BEEF CARPACCIO

Seared & Sliced Beef, Crispy Caper,
Garlic Mayo, Croutons

TUNA TARTARE

Diced Akami, Trout Roe, Wakame, Lime, Shiso Leaf

BEETROOT (V)

Beetroot, Tuckers Farm Goats Cheese,
Pinenut, Arugula

SECOND COURSE

CHOICE OF

HAMACHI SASHIMI

Tomato And Cucumber Dressing,
Pickled Jalapeno, Cilantro Oil

CHICKEN LIVER & FOIE GRAS

Parfait With Port Wine Jelly, Toasted Brioche

SUNCHOKES (V)

Sunchoke Soup, Pickled Pear,
Toasted Walnuts

THIRD COURSE

CHOICE OF

CRISPY PORK BELLY

Apple & Wholegrain Mustard Purée, Endive, Sage

SCALLOPS

Pan Seared Scallop, White Beans,
Confit Tomato, Garden Herbs

PUMPKIN RAVIOLI (V)

Pumpkin Ravioli, Brown Butter, Chestnut, Black Truffle

FOURTH COURSE

CHOICE OF

CHILEAN SEA BASS

Peas, Lettuce, Clams, Chives, Smoked Butter

6OZ US IMPERIAL WAGYU STRIP LOIN

Braised Red Cabbage, Confit Potato, Parsley, Beef Jus

RED ONION (V)

Red Onion Tarte Tatin, Aged Balsamic
Vinegar, Thyme, Raddichio

DESSERT COURSE

CHOICE OF

CHOCOLATE OLIVE OIL CAKE (V)

Dark Chocolate Ganache, Vanilla
Olive Oil Ice Cream, Maldon Salt

RASPBERRY & CHAMPAGNE (V)

Compressed Raspberries,
Champagne Gelée, Raspberry Curd,
Dry Meringue, Raspberry Sorbet

NORTH AMERICAN & BERMUDIAN FARMHOUSE CHEESES

Fresh & Dried Fruits,
Crackers & Breads

MIGNARDISE

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

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.