

Beau Rivage Set Lunch Menu
\$45.50

Please select from the following to create a three course lunch Menu. You may add an addition soup or salad to create a four course menu for an added price of \$5.00

Appetizer

1st and optional 2nd course

Lemon Poached Shrimp

With Seasonal Baby Greens and Duo of Cocktail Sauce

Or

Chef Soup of the day

Or

Traditional Bermuda Fish Chowder

Enhanced with Black Rum and Sherry Pepper

Or

Tomato Mozzarella

With a Small Bouquet of Mixed Lettuce, Drizzled with Sweet Basil Pesto and Aged

Balsamic Vinegar

Or

Beau Rivage Caesar Salad

With Crispy Parmesan Crouton

Or

Fresh Garden Salad

Arranged with Cranberries, and Grape Tomato

Tossed with a Choice of Lemon or Herb Balsamic Vinaigrette

Main Attraction

3rd Course

Pan Seared Atlantic Salmon

With Chive and Garlic Scented Champaign Sauce

Seasonal Vegetables and Potato

Or

Chicken Picata

Tender Chicken Supreme Cooked to Perfection in a Golden Parmesan Crust

Enhanced with Two Contrasting Sauces, Seasonal Vegetables and Potato

Or

Broiled King Crab Encrusted Mahi Mahi

Served on a Bed of Sautéed Shoe String Vegetables

Or

10 oz Peppered New York Strip Steak

With Seasonal Vegetables, Potato and Wild Mushroom Sauce

Or

Grilled Vegetable Cake

With Rosti Potato Home Made Pesto Sauce

Sweet Revenge

4th Course

Warm Chocolate Fondant
with Passion Fruit Coulis and Raspberry Sorbet

Or

Warm Apple Tartan Pie
With Run & Raisin or Vanilla Ice Cream