



BEAU RIVAGE

RESTAURANT & BAR

Christmas Day Dinner Menu

December 25th 2011

\$85.00 per person plus 17% gratuities

Starter

Home Made Seafood Ravioli

Served with Brandy Scented Lobster and Tarragon Sauce

Or

Wild Mushrooms and Goat Cheese Strudel

Served with a Bouquet of Arugula Salad and Fine Herb Sauce

Or

Beef Tenderloin Carpaccio Style

Accompanied by Freshly Shaved Parmesan Cheese, Ground Black Pepper and a Baby Arugula Salad Drizzled with Extra Virgin Olive Oil

Middle Course

Seasonal Baby Greens Salad

Tossed with Cranberry, Grape Tomatoes,
Avocado and Lemon Vinaigrette

Or

Bermuda Fish Chowder

Spiked with Traditional Black Seal Rum and Sherry Pepper

Or

Cream of Roasted Sweet Potato and Pumpkin Ginger Pepper-pot Soup
With a Mild Taste of Ginger and Coconut

Main Courses

Broiled Seafood Crusted Bermuda Rock Fish
Served with Herb and Garlic Sautéed Vegetables
Enhanced with a Lemon Vin Blanc

Or

Light Soy and Ginger Marinated Salmon Cooked to Perfection
Nested on a Bed of Sautéed Julienne Vegetable
with Herb and Garlic Cream Sauce

Or

Slow Roasted Young Turkey
With Chestnut Dressing, Sweet Potato, Seasonal Vegetables
Gravy and Cranberry Apple Sauce

Or

Pineapple Glazed Baked Ham
With Candied Sweet Potato, Cassava Pie and Seasonal Vegetables

Or

Grilled Striploin Steak
With Duchesse Potato,
Seasonal Vegetables and Brandy Flamed Peppercorn Sauce

Dessert

Warm Chocolate Fondant
with Chef Raspberry Sorbet

Or

Traditional Christmas Pudding
With Vanilla Ice Cream and Caramel Rum Sauce

Or

Delightful Pumpkin Crème Brule
Garnish with Fresh Assorted Berry

Or

Warm Apple Tart Tatin Pie
With Choice of Ice Cream