

Ocean Echo

Monday

Appetizer

Smoked salmon Stack

Herb Blini Horseradish Cream, Capers, Cornichons

Chicken Satay

Caribbean Style Kimchi, Spicy Peanut Sauce

Soup or Salad

Bermuda Onion

Vermont White Cheddar

Caesar Salad

Shaved Parmesan, Herbed Croutons, Creamy Garlic Dressing

Iceberg Wedge

Cherry Tomato, Bacon Crumble,
Garlic Chives, Blue Cheese Dressing

Entrées

Green Pea and Basil Risotto

with Truffle Oil, Crispy Parmesan

Coriander Dusted Filet Mignon

Truffle "Smashed" Potato, Creamed Spinach, House Steak Sauce

Tomato, Pepper and Feta Filled Chicken

Bermuda Carrot & Saffron Rice
French Green Beans, Chipotle Crema

Pan fried Local Wahoo

Cous Cous Salad, Shaved Fennel, Ponzu Beurre Blanc

Dessert

Chocolate Pudding

Warm Centered, Raspberry Coulis Vanilla Crema

Nuni's Malasadas (Indonesian Doughnuts)

Cinnamon Sugar Dust, Butter Scotch Filled, Vanilla Dipping Sauce

Wild Berry Panna Cotta

Devonshire Cream, Fresh Seasonal Berries

Ocean Echo

Tuesday

Appetizer

Shrimp Summer Rolls
Asian "Slaw", Chili Garlic Drizzle

Seared Beef Tenderloin Tips
Kaffir Lime, Grilled Papaya

Soup or Salad

Roasted Sweet Corn & Chicken Chowder

Bermuda Field Greens
Tomato, Cucumber, Pineapple, Dried Cranberry
White Balsamic, House Croutons

Grilled Pear
Romaine, Candied Pecan,
Chèvre, Spinach

Entrées

Pistachio Crusted Tuna
Crab "Fried Rice", Baby Zucchini

Seared Maple Leaf Farms Breast of Duck
Pomme Purée, Grilled Asparagus

Citrus Brined Free Range Chicken
Thai Style Vegetable & Soba Noodle Stir Fry

Grilled New York Strip Loin
Whipped Potato, Mushroom Glace

Dessert

Chocolate Pot du Crème
Vanilla Sauce, Caramel

Ginger Crème Brûlée
Cranberry Biscotti

Vanilla & Raspberry Layer Cake
Hawaiian Salted Berries
Papaya/Lemon Sauce

Ocean Echo

Wednesday

Appetizer

Bermuda Onion Tart
Smoked Gouda, Red Pepper Coulis

Cajun Dusted Shrimp Skewer
On Tomato Date Tartar

Soup or Salad

Roasted Tomato Bisque
Chive Crème Fraiche, Garlic Crouton

Baby Spinach, Chèvre
Tomato, Bermuda Onion, Raspberry Vinaigrette

Cherry Tomato & Focaccia Salad
Fresh Mozzarella, Torn Basil, EVOO

Entrées

Lobster Ravioli
Creamy "Puttanesca" Sauce, Garlic Oil
Parmesan

Baked Vegetable Phylo Parcel
Arugula Salad, Roast Tomato Vinaigrette

Paella Shrimp, Mussels, Chorizo & Chicken
Sautéed with Saffron Sweet Peas and Rice

Grilled Cajun Pork Chop
With Crushed Potato, Caramelized Apple, Seeded Mustard Jus

Dessert

Bittersweet Chocolate Cone
with Chocolate Paint

Frozen Key Lime Pie
Mango Purée

Oreo Chocolate Cake
with Raspberry Sauce

Ocean Echo

Thursday

Appetizer

Tuna Ceviche
with Green Mango Pickle, Tortilla Chips

Lamb Kofta
with Cucumber Raita, Saffron Rice

Soup or Salad

Thai Style Chicken
Coconut Milk, Lemongrass

Greek Salad
Cucumber, Olives, Tomatoes, Onion, Feta
Oregano, Lemon Drizzle

Arugula Salad
With Parmesan and Blue Cheese

Entrées

Veal Tortellini
Wild Mushroom Glace, Sweet Peas

Seared Scallop Risotto
Bermuda Carrots, Asparagus, Mascarpone

Stir-fry Shiitake Mushrooms with Tofu and Bok Choy
Soba Noodle and Soy Chili Dressing

Confit Duck Leg, Roast Garlic Potato
Orange Marmalade, Crumbed Cauliflower

Dessert

Black Forest Cake
Kirsch Soaked Cherries, Chantilly Cream

Yuzu Curd and White Chocolate Sponge
With White Chocolate Ganache

Chocolate Truffle Mousse
Butterscotch Sauce

Ocean Echo

Friday

Appetizer

Peppered Crab Cake
Roasted Pepper Coulis

Country Style Pate with Cornichons
Pickled Onions and Crusty Bread

Soup or Salad

Lobster Bisque

Beefsteak Tomato "Caprese"
Stack Evoo, Balsamic, Black Sea Salt

Antipasto
Prosciutto, Salami, Grilled Zucchini, Squash
& Cherry Tomato, Grissini

Entrées

Thai Red Vegetable Curry
Udon Noodles, Jasmine Rice, Pickled Vegetable Salad

Seafood Tagliatelle
Crab, Shrimp and Mussels in a Lemon White Wine Sauce

Panko Crusted Pork Loin on Chickpea Ragout
Garlic Spinach, Tomato Salsa

Bermuda Rockfish Filet
Chive Beurre Blanc, Wild Rice, Haricots Verts

Dessert

Bananas Foster
Rum Soaked Sponge, Burnt Caramel
Vanilla Ice Cream

Baileys Mousse
With Bailey's Sauce

Fromage Blanc
with Mixed Berry Compote

Ocean Echo

Saturday

Appetizer

Fried "Truffle Mac and Cheese"

Fontina, Truffles and Mozzarella Rolled in Panko with Zesty Marinara

Pan-Fried Scallops

Corn bread, Ancho Mayo, Pulled pork

Soup or Salad

Baby Arugula

Candied Pecans, Pomegranate and Vanilla Poached Pear

House salad

Field greens, Goats Cheese, Mandarin and Cajun Almonds

Pumpkin and Lemongrass Soup

with Avocado Cream

Entrées

Parma Ham Wrapped Mahi Mahi

with Chorizo and Corn Risotto,
Outerbridge's Sherry Pepper Beurre Blanc

Tandoori Dusted Coconut Shrimp Skewers

Sweet Potato Puree, Bok Choy & Fennel, Lime Salad, Raita

Filet of Beef

Tomato Relish, Potato Gateaux,
Crumbed Cauliflower, Blue Cheese Butter

Grilled Breast of Chicken

Lemon Thyme, Cous Cous Salad,
Asparagus and Ponzu Beurre Blanc

Dessert

Viennese Cream

with Tropical Fruit Salsa

Wild Berry Tartlet

with Cream Anglaise

Coconut Cream Pie

Ocean Echo

Sunday

Appetizer

Shrimp Cocktail

Avocado and Mango, Sauce Marie Rose

Tempura Vegetables

Lime Soy Dipping Sauce

Soup or Salad

Tortilla Soup

Pico de Gallo & Sour Cream

Radicchio, Orange Segments

Cherry Tomato and Frisée

Zesty Lemon Vinaigrette

Mixed Greens

Pineapple, Candied Pecan

Bacon, Strawberry, BBQ Ranch Drizzle

Entrées

Linguini Pasta

Tomato, Capers, Chives and Parmesan

Bouillabaisse French Seafood Broth

Mussels, Crab, Shrimp, Local Fish, Tomato Saffron Broth

Dijon Glazed Rack of Lamb

Whipped Potatoes, Seasonal Vegetables

New York Strip Loin

Garlic Potato, Green Beans, Herb Butter

Dessert

Coconut Rum Pie

Berry Coulis

Profiteroles

Covered in Rich Chocolate, Filled with Crème Chantilly

Chocolate Pot du Crème

Vanilla Sauce, Caramel