



## **BACCI MENU**

Fairmont Southampton

### **Gamberi Arrostiti**

Baked Shrimps, Herbs, Bread crumbs, Bell Pepper jus  
*Chardonnay, Chateau St. Jean 2004*

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### **Ravioli di Mascarpone e Spinaci con Salsa al Burro e Salvia**

U.S. Mascarpone and Ricotta Ravioli, Butter-Sage sauce and aged Parmesan  
*Chardonnay, Robert Mondavi 2005*

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### **Dentice al Cartoccio**

Bermuda Yellow Tail Snapper baked in a parchment paper served with  
tomatoes, garlic, red pepper, capers and olives  
*Sauvignon Blanc, Sterling 2005*

**Or**

### **Scaloppina di Vitello alla Milanese in salsa di Capperi**

Extra large breaded U.S. Veal Scaloppina, Wadson's Farm Carrots, Lemon capers sauce

*Zinfandel, Renwood Amador County 2005*

\* \* \*

### **Cannoli Siciliani**

Traditional Sicilian Cannoli with fresh imported Ricotta cheese,  
Candied Fruit and Pistachios  
*Muscat Bonny Doon*

Food Only \$60.00 + 15% Gratuities

Food & Wine paring \$85.00 + 15% Gratuities



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## BARRACUDA GRILL MENU

### **Braised Pork Belly Ravioli**

Smoked apple puree, micro green salad

Or

### **Filo Wrapped Camembert and Roast Pearl Onion**

Stone fruit biscotti, stawberry balsamic gastrique

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### **Baked Green Lip Mussels**

Spinach and Parmesan cheese

Or

### **Country Style Pate**

Olive tapenade, J&J Produce arrugla, loquat chutney  
and brioche crouton

\* \* \*

### **Hoisin Glazed Squab**

Loquat ginger jus, black Thai risotto cake, baby bok choy

Or

### **Local Swordfish**

Caramelized pear and salsify puree, chantrelle mushroom,  
Wadsons cabbage

Or

### **Grilled Porkloin**

Papaya and molasses marinated, tomatillo salsa,  
plantain J & J Produce cilantro barley risotto

\* \* \*

### **Blue Cheese Cheesecake**

Brule, rhubarb compote

Or

### **Mango Basil Crème Caramel**

Candied citrus peel, fresh raspberries

*Wines: Cuvaison Chardonnay Nappa Valley 2005 - \$60  
Simi Cabernet Sauvignon Alexander Valley - \$65*



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## GREG'S STEAKHOUSE MENU

### APPETIZER

*(Choice of one)*

#### DeSilva's Farm Cream of Pumpkin Soup

#### Caesar Salad

Heart of Romaine tossed with a creamy Caesar dressing with shaved Parmesan cheese

#### Our "now" Famous C.A.B® Beef Short Ribs

Dry rubbed, secret Gosling's Black Rum sauce, sweet slaw

### Entrée

*(Choice of one)*

#### US Meat Export Federation C.A.B® 6oz New York Strip Steak

Sirloin char grilled, finished with Maitre D' hotel butter

#### US Meat Export Federation C.A.B® Peppered Flank Steak

Cracked black pepper corns with a creamy brandy reduction

#### US Meat Export Federation C.A.B® Steakhouse Burger

Havarti Cheese, charred onions, sauteed mushroom

#### US Meat Export Federation Pan Roasted Chicken Breast

with white wine & Portobello mushrooms sauce

#### Fresh Bermuda Fish of the Day

(Wahoo, Snapper, Grouper or Rockfish as available)

(all entrée served with starch and Desilva's Farm fresh vegetable of the day)

### Dessert

*(Choice of one)*

#### Bermuda Rum Cake

#### Chocolate Cake

#### Homemade Apple Pie a la mode

*15% service charge will be added for your convenience*

*White Wine: BERINGER Sauvignon Blanc 2005 / RODNEY STRONG "Chalk Hill", Sonoma*

*Red Wine: MARK WEST California Pinot Noir 2005 / CUIVAISON, Carneros*



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## HARLEY'S MENU

Fairmont Hamilton

### Seared Atlantic Sea Scallop with Sesame Seeds

Couscous Salad, Island Citrus and Local Cilantro Yogurt  
*Stags Leap Napa Valley 2005*

Or

### Flame Grilled Free Range Chicken with Gorgonzola

Resting on a Truffle Scented Cauliflower Croquette, Smooth Bermuda Tomato Fondue  
*White Zinfandel Vendange 2006*

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### A Nest of Local Baby Frisse Greens

Tossed in a Fresh Strawberry and Vintage Balsamic Vinaigrette, finished with Warm Tempura Dipped Brie  
*Chateau St. Jean Chardonnay*

\* \* \*

### Goslings Rum' Butter Sautéed Fillet of Rock Fish

Painted with a Gombay Jam and Bermuda Banana Chutney,  
Slow Cooked DeSilva Farms Vegetable Risotto, Blistered Red Pepper and Almond Coulis  
*Simi Alexander Valley 2004/2005*

Or

### Pan Seared Veal Tenderloin Spiked with Roasted Garlic Bulbs

Crushed Local Baby Reds, Mascarpone and Princess Garden Chives Rustic,  
Cajun Tomato and a Pommery Mustard Ragout  
*Silverado Vineyard Napa Valley 2003*

### Char Broiled Angus Beef Top Sirloin

P.E.I. Mussel and Forest Porcine Cream Sauce, Caramelized Bermuda Onion Mashers,  
Local Herb Marinated Grilled Eggplant and Zucchini  
*Frogs Leap 2003*

\* \* \*

### 'Taste the Triangle'

Silky Duo of Native Coconut and Loquat Parfaits,  
Sunset Crisp Sesame Tuile, Chilled Hot Pink Peppercorn Pool

Or

### Serge's Bermuda Citrus, Fresh Custard Flan

Bush Berry and Champagne Compote, Sweet Macaroon Crouton

*Vin De Glacier Muscat 2000 Bonny Doon Winery, Santa Cruz*

\* \* \*

\$69.00 per person gratuity included  
Suggested wines not included in price



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## HOG PENNY MENU

### APPETIZER

*(Choice of one)*

#### **Greek Style Baked Prawns**

Ouzo, feta cheese, fresh oregano, butter

#### **Fried Naan Flatbread**

Tandoori spiced tuna, paneer cheese, onion chutney, yogurt sauce, Wadsons greens

#### **Westover Farms Lamb**

Mozzarella stuffed lamb balls, served with sweet and sour J & J Produce cherry tomato sauce, herb crouton

### Entrée

*(Choice of one)*

#### **“Baseball” Cut Sirloin**

Moroccan spiced for 24 hours, roasted and sliced, eggplant moussaka bake, saffron lemon potatoes

#### **Stuffed Cornish Hen**

Whole hen stuffed with dried fruit and oven baked, served with wild mushroom risotto and finished with a veal pan sauce

#### **Local Wahoo**

Mint and curry marinated, Indian spiced vegetable relish, J & J Produce broccoli, cashew raisin spiced rice, biriyani sauce

### Dessert

*(Choice of one)*

#### **Chocolate Pecan Brulee**

#### **Fresh fruit, biscotti**

*California Wines: Meridian Chardonnay  
Meridian Merlot*



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## LA TRATTORIA MENU

### APPETIZER

#### Calzoncini Al Mascarpone Con Insalata Di Zucca

Truffled Mascarpone & Smoked Salmon Pockets  
with Junior's Farm roasted Butternut Squash Salad

\$13.75

### Entrée

#### Capellini Con Aragosta

Angel Hair Pasta with Half Bermuda Spiny Lobster  
Cherry Tomatoes & Arugola in a lightly spiced Cream Sauce

\$31.75

OR

#### Pollo Caccitore

La Belle's Farm Free-roaming Blanco Chicken with Carrots  
Onions, Mushrooms & Peppers Sauce, served with Saffron Risotto

\$24.75

OR

#### Punte di Costata Alla Napoletana

Beef Short Ribs slow-cooked in Red Wine and Tomato Sauce  
with Fusilli Pasta sautéed Broccoli from Junior's Farm

\$24.75

### Dessert

#### Baba Al Limoncello

Limoncello soaked Baba with Cream & Berries

\$6.25

*We are proud to offer a selection of California Wines.  
Please feel free to try these wines, either by the Glass or Bottle.*

*Wente Sauvignon Blanc - \$33.75 Bottle \$7.25 Glass*

*Wente Chardonnay - \$33.75 Bottle \$7.25 Glass*

*Blackstone Merlot - \$38.75 Bottle \$8.25 Glass*

*Blackstone Cabernet Sauvignon - \$38.75 Bottle \$8.25 Glass*

*For the Combination of Appetizer, Main Course & Dessert  
we offer at special price of: \$39.13 (plus gratuities)*



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## PICKLED ONION MENU

### APPETIZER

#### **Baked Brie En Croute**

Baked in puff pastry, spiced pear chutney

OR

#### **Kobe Beef Tacos**

Corn tacos, housemade salsa, guacamole and sour cream, jalapeno pepper jack cheese

OR

#### **Seared Scallops**

Blackened, smoked apples, corn, bell pepper sauté, lime cilantro butter

### Entrée

#### **Pan Fried Wahoo**

Grilled white and green asparagus, toasted cumin and Wadsons farm carrot rice, saffron citrus sauce

OR

#### **Grilled Hangar Steak**

Montreal Steak Spiced, roasted yellow tomato ketchup, purple potato gratin

OR

#### **Stuffed Chicken Breast**

Mango, cranberry and cassava stuffed, sage mustard pan sauce, sweet potato gnocchi, J & J roasted turnips

### Dessert

#### **Crepes**

Mascarpone and fresh berries, toasted almonds and hazelnuts, fruit coulis

#### *California Wines*

*Echelon Pinot Noir - 2004 - Monterey*  
*Ravenswood Chardonnay- 2004 -Sonoma*



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## SEAHORSE GRILL MENU

Elbow Beach

### Twice Cooked Pork Pot Stickers

Wadson Farms Sweet Potato Noodles, Truffle Ponzu  
*Viognier, Rosenblum Cellars, Kathy's Cuvee, California 2005/06*

\* \* \*

### Saltimbocca of Manchester Farm Quail

Meyer Lemon Gnocchi  
*La Crema Chardonnay, Russian River Valley, 2005*

\* \* \*

### Miso Marinated Bermuda Line Caught Swordfish

Sweet & Sour Lentils, Wilted Baby Arugula  
*Pinot Noir, Robert Mondavi, Carneros 2006*

\* \* \*

### Maytag Blue Cheese

Grand Marnier & Mint Glazed Strawberries, Toasted Walnut Brioche  
*Merlot, Rutherford Hill, Napa Valley 2003*

\* \* \*

### Dark Chocolate Lava, Espresso Crème Brulee, White Chocolate Ice Cream

*Maury, Mas Amiel, France 1990*

Food only \$ 60 Food & Wine \$ 105  
All prices are subject to a 15% service charge



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## TEN CAFE & BAR MENU

### **Bermuda Yellowfin Tuna Sashimi**

Vodka Wasabi Dressing, Da Silva's Mint

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### **Local Spiny Lobster & Foie Gras Duo**

Peppered Arugula, San Joaquin Gold Shavings

\* \* \*

### **Root Beer Braised Short Rib**

Wadson's Farms Carrot & Vanilla Puree

\* \* \*

### **Braised Pork Belly**

Butterscotch Miso Sauce

\* \* \*

\$45 per person

Alternatively dishes may be ordered individually at ala Carte price

*We are proud to offer a selection of California Wines.  
Please feel free to try these wines, either by the Glass,  
Bottle or Tasting Glass*

#### **Kendall Jackson Vineyards**

*Kendall Jackson Vintners Reserve Chardonnay 2006  
Bottle \$48.00 Glass \$10.00 Tasting Glass \$5.00*

*Kendall Jackson Vintners Reserve Pinot Noir 2005  
Bottle \$52.00 Glass \$10.50 Tasting Glass \$5.25*

#### **Carmel Road Vineyards**

*Carmel Road Monterey Chardonnay 2005  
Bottle \$52.00 Glass \$10.50 Tasting Glass \$5.25*

#### **Niebaum-Coppola**

*Francis Ford Coppola Diamond Series Claret 2005  
Bottle \$54.00 Glass \$11.00 Tasting Glass \$5.50*

#### **Wente Vineyards**

*Wente Sauvignon Blanc 2006  
Bottle \$45.00 Glass \$9.50 Tasting Glass \$4.75  
Charles Wetmore Cabernet Sauvignon 2005  
Bottle \$52.00 Glass \$10.50 Tasting Glass \$5.25*

#### **Duckhorn Vineyards**

*Duckhorn Sauvignon Blanc 2006  
Bottle \$68.00 Glass \$12.00 Tasting Glass \$6.00*

#### **Five Rivers Vineyards**

*Five Rivers Pinot Grigio 2006  
Bottle \$42.00 Glass \$9.00 Tasting Glass \$4.50*

#### **Five Rivers Merlot 2005**

*Bottle \$45.00 Glass \$9.50 Tasting Glass \$4.75*

#### **Robert Mondavi Vineyards**

*Mondavi Private Selection Zinfandel 2005  
Bottle \$45.00 Glass \$9.50 Tasting Glass \$4.75*



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## WATERLOT INN MENU

Fairmont Southampton

### APPETIZER

*(Choice of one)*

**Slow Roasted Wadson's Farm Tomato Martini**  
Mixed with Red Onion, Capers and Chives. Splashed with Chopin Vodka  
Black Olive Crostini and Goat Cheese Snow

**Pan-Seared George's Bank Jumbo Sea Scallops**  
Braised Pork Belly, Creamed Parsnips  
Sugar Snap Peas and Veal Reduction

*2006 Duckhorn Sauvignon Blanc, Napa Valley*

### Entrée

*(Choice of one)*

**Blackened Bermuda Rockfish and Crispy Soft Shell Crab**  
Warm Fingerling Potato Salad with Cucumber and Daikon  
Smoked Paprika and Chili Aioli

**Wild Rosemary Scented Goat Cheese Crusted Beef Tenderloin**  
Sour Cream and Chive Whipped Potatoes,  
Sautéed Onions and Bell Peppers, Aged Balsamic Jus

**Ashley Farm Double Chicken Breast**  
Foie Gras Scented Lentil with Wild Mushrooms  
Sherry Vinegar Infused Red Wine Jus

*2004 Stag's Leap Wine Cellars Cabernet Sauvignon 'Artemis', Napa Valley*

### Dessert

*(Choice of one)*

**Waterlot Inn Sticky Date Pudding**  
Spiced Vanilla Bean Ice Cream and Warm Toffee Sauce

**The Bermuda Hurricane Lantern**  
Chocolate Sorbet, Milk Chocolate Grand Marnier Mousse  
Warm Molten Center Chocolate Cake

*2003 Dolce Late Harvest, Napa Valley*



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