



Taste The Experience!



Sunday, March 2nd, 2008 7:30pm - 10:30pm

Treat yourself to some of the most amazing cuisine available in Bermuda for one night only. Our overseas celebrity chef will partner with our award-winning local chefs to create a memorable multi-course tasting dinner matched with exquisite wines, with both the chefs and winemakers guiding you through their selections. **Blu Bar & Grill** will feature **Chef Jason Wilson** of **Crush**, from Seattle, Washington and local **Chef Baba Tan** and the fabulous wines of **Wente Vineyards**. Dinner price is **\$149.50** inclusive of wines & gratuities Visit www.bermudagourmetgetaway.bm or call **295-4558** for more information.



M E N U

Prosecco Zardetto



Japanese Hamachi & Sea Scallop Crudo with Manni Per Mio Figlio,

Baby Fennel, Watermelon Radish and Bottarga

2006 Sauvignon Blanc Louis Mel, Wente Vineyards



Butter Poached Maine Lobster with Black Truffle

Tangerine-Carrot Gnocchi and Lemon Thyme Mascarpone

2006 Chardonnay Riva Ranch Arroyo Seco, Wente Vineyards



Roasted Quail with Foie Gras, Sage & Bacon

Soubisse of Pear and Endive & Confit Potato "Salad"

2005 Pinot Noir Reliz Creek Arroyo Seco, Wente Vineyards



Coffee Crusted Venison Saddle with Medjool Dates

Buttered Baby Root Vegetables and Syrah Sauce

2004 Cabernet Sauvignon Charles Wetmore Livermore Valley, Wente Vineyards



Caramelized Banana Tartlet with Rum Custard

Dolce De Leche Ice Cream and Pistachio Cookie