



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. The **Café Coco** will feature **Chef Matthew Gennuso** of **Chez Pascal** from Providence, RI, local **Chef John Pritchard** and the fabulous wines of **Kendall Jackson 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



Citrus Cured Georges Bank Sea Scallops with local Avocados, Shallots,
Sel Marin de Guerande and Pickled Green Papaya

2006 Sauvignon Blanc Vintner's Reserve, Kendall-Jackson



Poached Triggerfish with Bermuda Inspired Seafood Stew of Spiny Lobster
Pacheco's Farm Potatoes, Wadsons' Farm Celery Root and Crispy Bacon

2006 Chardonnay Russian River, La Crema



Crispy Wadsons' Farm Chicken Croquettes/ Spicy Guinea Chick Ragoût
Comte Cheese Fondue Sauce and Chili Oil

2005 Pinot Noir Land's Edge Sonoma Coast, Hartford Court



Slow Roasted Brined Pork Belly with Caribbean Sweet Potato Bisque,
Wadsons' Farm Fennel and Turnip Slaw with a Wild Loquat Compote

2005 Zinfandel Mendocino County, Edmeades



Chocolate Crème Chiboust with a Local Fig Banana Ice Cream
Banana and Pecan Compote and Bermuda Rum Hard Sauce