



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 **The Seahorse Grill** will feature **Chef Jeff Tunks** of **Acadiana** from Washington, DC, local **Chef Rick Bartram** and the fabulous wines of **Groth 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



Hamachi Sashimi with Shaved Jalapeno, Papaya- Citrus Sweet Soy Vinaigrette
and Hibiscus Fleur de Sel



Yucatan Style Lobster Ceviche "Cocktail"

Pico de Gallo; Avocado and Crisp Corn Tortillas

2006 Sauvignon Blanc Napa Valley, Groth Vineyards



Eastern Shore Jumbo Lump Crabcake

Sweet Corn Succotash; Smoked Bacon and Chipotle Remoulade

2005 Chardonnay Napa Valley, Groth Vineyards



Duck Confit and Foie Gras Crepinette

Homemade Cavatelli and Wild Mushroom Truffle Jus

2006 Pinot Noir Diamond Collection, Coppola



Red Wine Braised Beef Short Ribs

Parsnip Puree and Fricassee of Spring Vegetables

2004 Cabernet Sauvignon Napa Valley, Chateau Montelena



Warm Raisin Bread Pudding

Goslings Black Seal Rum Butterscotch and Tahitian Vanilla Chantilly