



Taste The Experience!



Saturday, March 1st, 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 **Waterlot Inn** will feature **Chef Todd Winer** of **The Club Met** from Boston, Massachusetts, local **Chef Clifford Crawford** and the fabulous wines from **JL Colombo Vineyards**. Dinner price is **\$149.50** inclusive of wines & gratuities. Visit www.bermudagourmetgetaway.bm or call **295-4558** for more information.



The Waterlot Inn
Centuries in the Making

M E N U

Prosecco Zardetto



TURKS AND CAICOS CONCH SALAD STEAKHOUSE STYLE

Shaved and ceviche conch/ Baby iceberg bowl/ Pickled peppers
Green pepper corn dressing/ Crispy shallots/ Pancetta

2006 Cotes du Rhone Blanc Les Abeilles, JL Colombo



TRUFFLE BEEF TARTAR

Hand cut prime beef/ Olive oil mash/ 4-minute egg
Truffle cream/ Dandelion flower

2005 Cotes du Rhone Rouge Les Forots, JL Colombo



BAKED ALASKAN KING CRAB STICKS

Gem lettuce/ Whipped mozzarella/ Green goddess/ Pineapple

2006 Cotes du Rhone Blanc La Redonne, JL Colombo



PRESSED KOBE BEEF SHORT RIB

Snake River Farm short rib block/ Tiny lobster gnocchi
Shucked maine lobster meat/ Porcini/ Crispy artichoke salad

2005 Cornas Les Ruchets, JL Colombo



CRISPY HOT TRIO OF FILLED FRENCH KISSES

Godiva Chocolate/ Fruits of Passion
Madagascar Bean Strawberry Mousseline/ Wine Gelee