# Restaurant Week 2022

### APPETISER

Lightly Curried Bermuda Codfish Cake banana + caramelized onion chutney, Miles-to Grow baby lettuce salad, citrus dressing

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Hand-crafted Soup of the Day

### ENTRÉE

# Grilled Bermuda Wahoo with Toasted Almonds

Bermuda honey-roasted fingerling potatoes, fresh broccoli, Goslings black seal rum butter sauce

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## Golden Fried Boneless Chicken Thighs

house-made corn bread, grilled asparagus + bell pepper, fresh rosemary jus

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### All-natural Panko Breaded Pork Scallopini

goat cheese mashed potatoes, sautéed baby vegetables, Dijon mustard cream sauce

DESSERT

### House-made Pumpkin Cake

Goslings gold rum + raisin ice cream

\$52 (plus 17% gratuity)

Harry's