

## **Devil's Isle Restaurant Weeks Menu 2018**

### **Appetizers**

- Bermuda Fish Taco, served with tomatillo and cabbage slaw, tomatoes, cotija cheese, coriander, avocado, red onions, Bermuda nasturtiums and side salad.
- Vegetarian empanadas, stuffed with Bermuda goats cheese, local butternut squash, onions, Swiss chards and kale, green cabbage side salad, pickled peppers and chimichurri sauce
- North Shore local Fish cakes served with jicama slaw, banana- avocado salsa, and side salad

### **Main Course**

- Bermuda crispy coconut baked fish served with coconut mango, cilantro sauce, rice and beans, roasted broccoli and cauliflower and vanilla roasted cherry tomatoes.
- Chicken Wellington, with prosciutto, local mushrooms, sautéed vegetables, white truffle mash potatoes, gravy, and asparagus.
- Bermuda Lobster and shrimp ravioli, squid ink pasta, local shitake mushrooms, and red cabbage, with tomato Rosemary sauce, roasted tomato and local butternut squash

### **Desserts**

- Pina colada Cheese cake, Served with rum swizzle cream anglaise and coconut sorbet
- Bermuda Rum chocolate mousse served with marinated local strawberries.
- Peanut Butter mousse and banana fritters with Devils Isle coffee caramel sauce