

## **Village Pantry Restaurant Weeks Menu 2018**

### **Dinner \$52 (3 course menu)**

#### **APPETIZER**

- Bermuda Seafood chowder;

Grilled sour dough bread, sherry peppers

- Thai fried chicken wings;

Green apple kimchi, miso mayo, green Bermuda organic sprouts

- Deconstructed Crispy pork belly Chojin; (for vegetarian option swap the pork for spiced falafel)

Fried corn tortilla, Guacamole, radish salad, mint citrus sauce, Bermy fresh sprouts

#### **MAIN COURSE**

- Braised Rabbit Tagliatelle; (for vegetarian option swap the meat for bermy fresh oyster mushroom)

Pancetta, baby spinach, walnuts, shallot creamy sauce

- BBQ Platter;

Slow cook brisket, guajillo pulled pork, grilled deboned chicken leg, garlic mash potato, sautéed vegetables. Carolina style bbq sauce

- Pan fried Catch of the day;

Citrus mash potato, green zucchini spaghetti, saffron butter sauce, tempura crisp

### **DESSERT**

- Chayote and nuts warm bread pudding Alex and Pete vanilla ice cream
  - 3 layer chocolate cake, black rum infused