



ROSEMARY & THYME

CHRISTMAS 2019 MENU

DECEMBER 24, 2019 • 4:30 - 9PM | DECEMBER 25, 2019 • 1 - 10PM

APPETIZERS

\$14

SEASONAL HOUSE SALAD

Seasonal Greens, Cranberries, Candied Walnuts, Green Apples, Heirloom Plum Tomatoes, Feta Cheese & House Balsamic Dressing.

\$14

TRADITIONAL CAESAR SALAD

Chopped Romaine, Shaved Parmesan, Crostini & Homemade Caesar Dressing.

\$11 | Bowl

BERMUDA FISH CHOWDER

Locally-Sourced Whitefish, Tomato Base, Black Rum & Sherry Peppers Sauce.

\$11 | Bowl

CREAM OF CHESTNUT SOUP

Creamed Chestnuts, Thyme, Marsala & Heavy Cream with Crème Fraîche & White Truffle Oil.

\$18

CRAB LOUIE WITH AVOCADO & TUNA

Lump Crab Meat with Louie Dressing, Diced Onions, Bell Peppers & and Sushi-Grade Tuna atop a bed of Sliced Avocado. Served with Toasted Bread.

\$17

SHRIMP COCKTAIL

Five Jumbo, Chilled Shrimp with Tito's Horseradish Cocktail Sauce.

\$16

PERNOD MUSSELS

Mussels with Fire-Roasted Heirloom Tomatoes, Garlic, Fresh Basil & Crispy Crostini.

\$18

LOBSTER CARGOT

Fresh Lobster, Oven-Roasted & finished with Chardonnay Garlic Butter. Served with Crispy Crostini & a Lemon Wedge.

\$15

GUINNESS BLACK & TAN BATTERED MUSHROOMS

Stout-Battered Jumbo Mushrooms, Deep-Fried, then drizzled with a Guinness Reduction & served with Horseradish Orange Marmalade.

\$11

HEIRLOOM TOMATO & AVOCADO BRUSCHETTA

Bright, Crisp Heirloom Plum Tomatoes diced with Fresh Basil & Garlic, then gently tossed with Avocado & Rosemary And Thyme Infused EVOO. Served on Crispy Crostini.

ENTRÉES

\$45

SEA SCALLOPS

Four large, Pan-Seared, Diver-Harvested Sea Scallops atop a bed of Creamy Risotto & finished with a Garlic-Key Lime Beurre Blanc. Served with Seasonal Vegetables.

\$38

PISTACHIO-CRUSTED SALMON

Pistachio-Crusted Wild Salmon Fillet finished with a Citrus-Chardonnay Beurre Blanc. Served with Creamy Risotto & Seasonal Vegetables.

\$42

MEDITERRANEAN WAHOO

Sushi-Grade Wahoo with Roasted Eggplant, Tomatoes, Asparagus & Garlic topped with a Roasted Red Pepper & Cumin Sauce.

\$41

KEY LIME SCAMPI & LOBSTER RAVIOLI

Jumbo Tiger Prawns & Heirloom Plum Tomatoes sautéed with White Wine, Key Lime Juice & Garlic. Served over Lobster Ravioli with Grilled Asparagus.

\$38

PORK OSSO BUCCO

Slow-Braised Pork drizzled in a Porcini-Pinot Noir Demi-Glace. Served with Mashed Potatoes & Grilled Asparagus.

\$40

CANARD À L'ORANGE

Thyme-Roasted, Canadian Half Mallard placed atop a bed of Mashed Potatoes & drizzled in an Orange Curacao Demi-Glace. Served with Seasonal Vegetables.

\$42

NEW ZEALAND LAMB CHOPS

Pecan-Crusted Rack of Lamb painted with Fig Dijonnaise & sauced with a Blackberry Shiraz Reduction. Served with Mashed Potatoes & Seasonal Vegetables.

\$44

VEAL CHOP AU POIVRE

12 - 14 oz Roasted Veal Chop studded with Cracked Peppercorns & covered in a Cognac Sauce with a Splash of Cream. Served with Mashed Potatoes & Seasonal Vegetables.

\$45

BEEF WELLINGTON

Beef Tenderloin with George's Own Spice Mixture & Homemade Mushroom Duxelles, topped with a Classic Puff Pastry & drizzled with a Port-Wine Reduction. Served with Mashed Potatoes & Seasonal Vegetables.

\$32

TRADITIONAL TURKEY DINNER

Roasted White & Dark Meat Turkey in Pan Gravy. Served with Wild Rice Dressing, Citrus Cinnamon Cranberry Sauce, Mashed Potatoes & Seasonal Vegetables.

Add Lobster Tail to Any Entree \$15

DESSERTS

\$10

KEY LIME PIE

\$10

BREAD PUDDING WITH CRÈME ANGLAISE

\$10

SLICED BUCHE DE NOEL

\$10

CHEESECAKE

