

# Longtail Terrace Dinner Menu



## Starters

<b>Bibb Lettuce Salad</b> orange, shaved fennel, peppers, feta, candied almonds, honey mustard dressing (V)	\$18
<b>CBC Duck Pate</b> foie gras, mandarin gel, radish salad, grilled sourdough bread	\$22
<b>Murray Farm Burrata</b> pickled beets, marinated summer berries, micro lemon basil, raisins toasts, aged balsamic (V)	\$24
<b>Bermuda Tuna Carpaccio</b> Greek yogurt, soy, lime, ginger, puffed rice (GF)	\$21
<b>Twice Baked Parmesan Souffle</b> grapes, walnuts and apple, mustard dressing (V)	\$22
<b>Berkshire Pork Belly &amp; Jumbo Scallops</b> apple puree, pickled cucumber, light curry sauce (GF)	\$24
<b>Bermuda Fish Chowder</b> Outerbridge's sherry pepper vinegar & black seal rum	\$12

### **LOBSTER SHACK**

½ Bermuda Lobster stuffed with shrimp & crab stuffing	\$56
½ Bermuda Lobster Thermidor	\$56
Surf N Turf ½ Bermuda Lobster & 5oz Beef Tenderloin	\$91

All specials served with seasonal vegetables, mashed potatoes, lemon butter sauce

## Mains

<b>Seafood Pasta</b> angel hair pasta, shrimps, clams, mussels, zucchini, chili, parsley tomatoes, white wine	\$39
<b>Lemon Sole Meunière</b> lemon caper butter sauce, parsley pomme puree, micro-cROUTONS (GF)	\$44
<b>Nantucket Bay Scallops</b> butternut squash agnolotti, brown butter soil, parmesan bubbles, Madeira-thyme sauce	\$48
<b>Catch of the Day</b> sour cream-chive crushed potatoes, caramelized fennel, curried mussels velouté	\$42
<b>Sous Vide Beef Tenderloin</b> pomme boulangère, baby onion puree, hen of the wood mushrooms, Madeira-truffle sauce (GF)	\$48
<b>Grilled Lamb Ribeye</b> black garlic gnocchi, zucchini pesto, puttanesca salsa, lamb essence	\$48
<b>"Deconstructed" Duck a l'Orange</b> minted berries, carrot puree, duck spring roll, spiced ginger jus (GF)	\$42
<b>Tandoori Cauliflower Steak</b> tikka potatoes, cumin yogurt, tomato onion salad, rice pilaf (V, GF)	\$29