



## Restaurant Weeks *Event* | January 24

Bermuda's Culture & Heritage Dinner with  
Eric Adjepong of Top Chef at Fourways Restaurant

### Dinner Menu

COCKTAIL RECEPTION  
Bacardi welcome cocktail

Cod Fritters  
Caviar. Spicy tomato sauce. Potato Puree.  
*Passed hors d'oeuvres (VIP only)*

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FIRST COURSE  
**Bermuda Lobster Salad**  
Basil beurre blanc. Foraged sea purslane. Charred radicchio.  
Pickled avocado.

SECOND COURSE  
**Deconstructed Bermuda Fish Sandwich**  
Local catch fish roll. Freshly baked cinnamon raisin crisp.  
Golden raisin puree. Slaw

THIRD COURSE  
**Ribeye**  
Ginger béarnaise. Cassava pave. Bermuda carrots.

FOURTH COURSE  
**"Guava Lassi"**  
Hazelnut crumble. Cooper's Island prickly pear sorbet.  
Passion fruit caramel.

Menu items subject to change based on harvest availability.  
If you require vegan options, we've got you covered.  
Email us: [experiences@bermudatourism.com](mailto:experiences@bermudatourism.com)



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