



**CREATE YOUR OWN MENU**



**HAPPY HOLIDAYS  
FROM THE STAFF AT BONE FISH**

**CALL US FOR YOUR EVENT, EVEN LAST MINUTE  
WE WILL TRY OUR BEST TO CATER TO YOU  
WE CAN ACCOMMODATE ANY TYPE OF PARTY OR FOOD  
FEEL FREE TO CALL US ANYTIME**



**LIVIO FERIGO  
EXECUTIVE CHEF ~ OWNER**

## **APPETIZERS – SOUPS – SALADS**

### **DELIZIA NATALIZIA**

Grilled zucchini, fresh mozzarella and slices of tomatoes topped with Louisiana shrimps, mustard emulsion

### **COQUILLE ST.JACQUES DE NOEL**

Giant scallops pan seared with sesame seeds and accompanied with ratatouille of vegetables, dill sauce

### **JUMBO SHRIMPS**

Baked with secret spices, presented with a crown of wild mushroom and splashed with aged balsamic

### **TERRINE DE POULET**

Free range chicken terrene served with roasted pine nuts sauce and Christmas Greens

### **GRILLED VEGETABLES PLATTER**

Seasonal vegetables grilled, topped with goat cheese and finished with marinated mix herbs, extra virgin olive oil

### **SALMONE E CAPESANTE ANNO NUOVO**

Norwegian smoked salmon giant scallops pan seared with Cajun seasoning, fresh spinach leaves, Dill Aioli

### **NICOISE OF THE FUTURE**

New style of nicoise salad: lettuce, eggs, string beans, calamata olives, "parisienne potatoes" fresh tuna and fresh tomato, "tapenade dressing"

### **INSALATA MISTA**

A mélange of salads served with a choice of French or Italian dressing

### **ASSORTED MEDITERRANEAN ANTIPASTO**

Composed by seafood and shellfish, assorted cold cuts, grilled and marinated vegetables, grilled and deep fried calamari, mussels ,clams ,olives etc

### **CAPRESE SALAD**

Tomato and mozzarella served with basil dressing

### **TRADITIONAL CAESAR SALAD**

Specialty dressing, garlic croutons

### **SALADE D'EPINARDS**

Crispy leaves of spinach served with provolone, walnuts, concasse' of plum tomatoes and splashed with smoked bacon dressing

### **MISTA NATALIZIA**

Seasonal field greens

### **INSALATINA NUOVO ANNO**

Spinach salad topped with exotic fruits and strips of chicken, in a delicate curry dressing

### **POTAGE A LA FAUBONNE**

Fantastic mix bean soup (Typical Mediterranean Christmas dish)

### **SOUP A' L'OIGNON**

French onion soup

### **CREME DE POTIRON**

Delicious pumpkin soup garnished with roasted almonds

### **ZUPPA DI PESCE E CROSTACEI**

Special recipe of fish and shellfish chowder

## MAIN COURSES

### FILETTO ALLA WELLINGTON

Christmas tradition filet mignon topped with chicken livers and mushroom compote, wrapped with puff pastry and served with rich red wine sauce

### LANGOUSTINE AUX TRUFFES

Local lobster simmered with white truffle sauce and mushroom

### RISOTTO CAPODANNO

Arborio rice, Christmas seafood and a touch of Lobster Sauce

### PESCE "FESTIVITA"

Catch of the day pan fried with wild mushroom and white sauce

### DUCK DE LA MAISON

Crispy duck breast seared with figs puree and served with a delicious figs reduction sauce

### ROTIE DINDONNEAU DE LA NOUVELLE ANNIEE

Roasted Vermont turkey served with homemade cassava pie, cranberry sauce and rich gravy

### SAUMON CORDON BLEU

Filet of Atlantic salmon stuffed with spinach and brie, spinach sauce

### RATATOUILLE DE HOMARD ET DE COURGETTES

"Ratatouille" of local lobster, zucchini and peppers simmered with a touch of curry

### FILETTO IN CROSTA

Old style of beef Wellington carved on the buffet

### AGNOLOTTI BUONA FORTUNA

Half moon of pasta filled with ricotta and spinach, laced with pink sauce and fresh mozzarella

### CHRISTMAS VEGETABLES AND PARISIENNE POTATOES

### GNOCCHI DI SPINACI E RICOTTA'

Homemade ricotta and spinach dumplings, caponade of fresh tomato and basil grated Parmesan Padano

### SAUMON DE NOEL

Atlantic salmon filet seared with basil cream sauce

### ORECCHIETTE NATALIZIE

Small ears of pasta tossed with zucchini, asparagus and egg plant laced with roasted red pepper sauce

### NEW YEAR'S CHICKEN

Tender strips of free range chicken breast pan seared with ham, mushroom and a touch of red wine

### CREPES A' LA MODE

Seafood or lobster crepes, lobster emulsion

### CAPONATA OF VEGETABLES

### BAKED LOBSTERS

### LOCAL ROCK FISH

### SURF AND TURF

### LOBSTER THERMIDOR

### FETTUCINE LOBSTER

### ANY KIND OF STARCH

### ANY KIND OF VEGY

## **DESSERTS**

### **BUDINO DI NATALE**

Traditional Christmas pudding served with warm rum/vanilla sauce

### **STRAWBERRY WITH CREAM**

Gianduia sauce

### **YULO NATALIZIO**

Original Christmas cake

### **TORRE FESTIVA**

Hazelnut tower layered with mix berries, rum sauce

### **DOLCETTINO ALLE CASTAGNE**

Chestnut and almond miniature cake served with macadamia ice cream and Bailey's sauce

### **FRUIT TOWER**

Exotic fruit and Chantilly cream tower layered with puff pastry and served with mango sauce

### **WHITE AND DARK CHOCOLATE MOUSSE**

Served with raspberry sauce

### **TORTA DI MELE**

Delicious apple cake served warm with Chantilly sauce

# BONE FISH BAR & GRILL

## CHRISTMAS LUNCH MENU No. 1

### TRADITIONAL CAESAR SALAD

Specialty dressing, garlic croutons

OR

### CREME DE POTIRON

Delicious pumpkin soup garnished with roasted almonds



### ROTIE DINDONNEAU DE LA NOUVELLE ANNEE

Roasted Vermont turkey served with home made cassava pie, cranberry sauce and rich gravy

OR

### SAUMON CORDON BLEU

Filet of Atlantic salmon stuffed with spinach and brie, Zinfandel sauce



### WHITE AND DARK CHOCOLATE MOUSSE

Served with raspberry coulis

### COFFEE OR TEA

**\$ 26.95**

(plus 17% Grats)



# BONE FISH BAR & GRILL

## CHRISTMAS LUNCH MENU No. 2

### CAPRESE SALAD

Tomato and mozzarella served with basil dressing

OR

### SALADE D'EPINARDS

Crispy leaves of spinach topped with provolone cheese, walnuts, concasse' of plum tomatoes and splashed with smoked bacon dressing

OR

### BERMUDA FISH CHOWDER

Traditional recipe of Bermuda Fish Chowder garnished with Black Rum and Sherry Pepper



### PENNETTE AL SALMONE

Smoked salmon, scallion, pink sauce

OR

### NEW YEAR'S CHICKEN

Tender strips of free range chicken breast, pan seared with ham, mushroom and a touch of red wine

OR

### JUMBO SHRIMPS

Tempura style, Asian sauce



### STRAWBERRY WITH CREAM

Gianduia cream

OR

### TORTA DI MELE

Delicious apple cake served warm with Chantilly sauce

### COFFEE OR TEA

**\$ 34.95**

(plus 17% Grats)



# BONE FISH BAR & GRILL

## CHRISTMAS LUNCH MENU No. 3

### COQUILLE ST. JACQUES DE NOEL

Giant scallops pan seared with sesame seeds and accompanied with ratatouille of vegetables, dill sauce

OR

### CERTIFIED ANGUS BEEF TRI TIP OF BEEF SKEWERS

Blue Cheese aioli, Aubergine Caponade

OR

### POTAGE A LA FAUBONNE

Fantastic mix bean soup (Typical Mediterranean Christmas dish)



### CHEESE RAVIOLI

Pepper coulis and baby arugula

OR

### FILETTO ALLA WELLINGTON

Christmas tradition filet mignon topped with chicken livers and mushroom compote, wrapped with puff pastry and served with rich red wine sauce

OR

### BAKED 1/2 LOBSTER

Melted butter, succulent bread crumbs/vegetable stuffing

### CHRISTMAS VEGETABLES AND POTATOES



### WHITE CHOCOLATE CREME BRULEE

Caramelized brown sugar

OR

### BUDINO DI NATALE

Traditional Christmas pudding served with warm rum/vanilla sauce

### COFFEE OR TEA



**\$ 49.95**

(plus 17% Grats)



# BONE FISH BAR & GRILL

## CHRISTMAS DINNER MENU NO. 1

### TRADITIONAL CAESAR SALAD

Specialty dressing, garlic croutons

OR

### POTAGE A LA FAUBONNE

Fantastic mix bean soup (Typical Mediterranean Christmas dish)



### ROTIE DINDONNEAU DE LA NOUVELLE ANNEE

Roasted Vermont turkey served with home made cassava pie, cranberry sauce and rich gravy

OR

### ROCK FISH BDA

Pan fried, Bermuda Black Seal sauce, bananas and almonds

### CHRISTMAS VEGETABLES AND POTATOES



### WHITE CHOCOLATE CREME BRULEE

Caramelized brown sugar

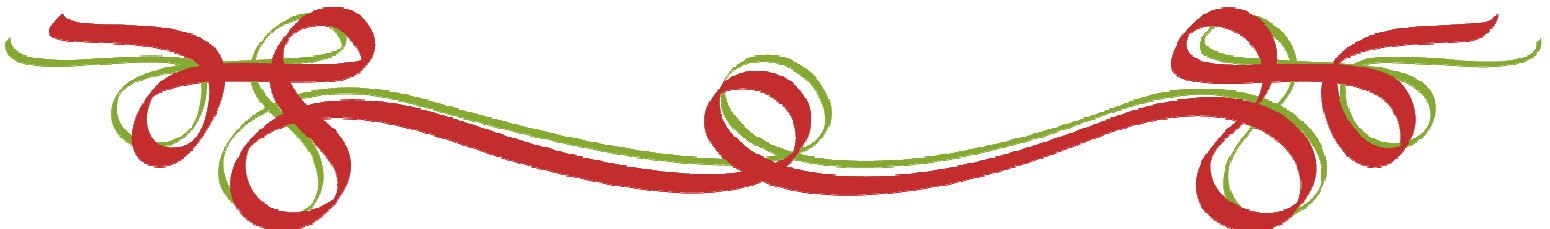
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### MINIATURE CARROT CAKE

Poppy seed emulsion

### COFFEE OR TEA

**\$ 39.95**  
(plus 17% Grats)





# BONE FISH BAR & GRILL

## CHRISTMAS DINNER MENU NO. 2

### SALADE D'EPINARDS

Crispy leaves of spinach topped with provolone cheese, walnuts, concasse' of plum tomatoes and splashed with smoked bacon dressing

OR

### BERMUDA FISH CHOWDER

Traditional recipe of Bermuda Fish Chowder garnished with Black Rum and Sherry Pepper

OR

### CHEESE RAVIOLI

Pepper coulis and baby arugula



### NEW YEAR'S CHICKEN

Tender strips of free range chicken breast pan seared with ham, mushroom and a touch of red wine

OR

### RISOTTO CAPODANNO

Arborio rice, Christmas seafood and a touch of Lobster sauce

OR

### SAUMON CORDON BLEU

Filet of Atlantic salmon stuffed with spinach and provolone complimented with saffron cream



### BUDINO DI NATALE

Traditional Christmas pudding served with warm rum/vanilla sauce

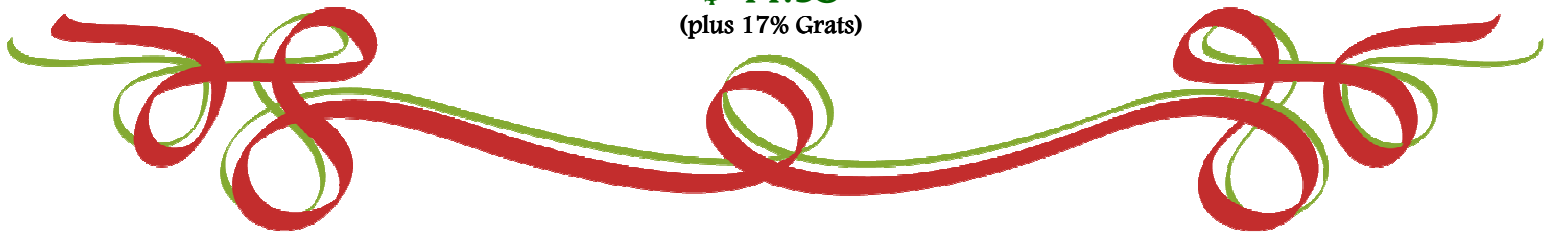
OR

### TORTA DI MELE

Delicious apple cake served warm with Chantilly sauce

### COFFEE OR TEA

**\$ 44.95**  
(plus 17% Grats)





## BONE FISH BAR & GRILL

### CHRISTMAS DINNER MENU NO. 3

#### CREME DE POTIRON

Delicious pumpkin soup garnished with roasted almonds

OR

#### ESCARGOT

Fresh garlic, Pernot and melted Provolone cheese, spicy crouton

OR

#### CHICKEN AND MANGO

Baby greens, curry emulsion



#### FILETTO ALLA WELLINGTON

Christmas tradition filet mignon topped with chicken livers and mushroom compote, wrapped with puff pastry and served with rich red wine sauce

OR

#### LOBSTER THERMIDOR

Traditional style, baked

OR

#### BRAISED LAMB SHANK

Red wine reduction

#### CHRISTMAS VEGETABLES AND POTATOES



#### BERMUDA RUM CAKE

Flavored with Black Seal Rum, vanilla ice cream, whip cream

OR

#### BAILEY'S CHOCOLATE CREME BRULEE

Caramelized brown sugar

#### COFFEE OR TEA

**\$ 56.75**  
(plus 15% Grats)

