

TASTE OF BERMUDA · TASTEMAKERS SERIES

Four Hands Dinner

with Chef Damien & Chef Adam

THURSDAY, OCTOBER 8TH, 2026

Chefs' Welcome Snacks

Moët & Chandon Brut Impérial



Sourdough Milk Bread

Whipped green onion butter



CHEF ADAM

Lightly Poached Guinea Chick GS · NF

Pickled butternut squash, confit grapefruit, Bermyn greens, fennel

Kurt Angerer KIES Grüner Veltliner



CHEF DAMIEN

Caramelized Red Snapper GS

Cardinal Farm's honey, rosemary brown butter, creamed salt-roasted celeriac

Jean-Marc Pillot Bourgogne Chardonnay "Les Hauts des Champs," 2022



CHEF ADAM

Wadson Chicken Ballotine GS

Black rum glaze, sweet potato & burnt orange sauce, tarragon orange gel

Aslina Chenin Blanc, Stellenbosch, 2023



CHEF DAMIEN

Prime Beef Fillet GS

Pan-roasted cauliflower purée, ruby beetroot, kale, last season's harvest mulberry jus

Louis Lator Les Pierres Dorées Pinot Noir, 2019



CHEF DAMIEN & CHEF ADAM

Apple & Chamomile

White balsamic green apple, hazelnut & oat streusel,
Gosling Gold toffee sauce, chamomile & honey gelato

After dinner cocktail



Tea & Coffee

GS – GLUTEN SENSITIVE · NF – NUT FREE