

# FALL RESTAURANT WEEK LUNCH '16

## ~COURSE ONE~

**SOUP OF THE DAY**  
CHEF'S DAILY CREATION

**HADDOCK CHOWDER**  
NEW ENGLAND CREAM STYLE, BACON GARNISH

**GARDEN SALAD**  
GREENVIEW FARMS BABY ARUGULA, HONEY-DIJON VINAIGRETTE  
JULIENNE APPLE, FROSTED PECANS, DRIED CRANBERRIES, CRUMBLED BLUE CHEESE

## ~~ COURSE TWO ~~

**BRUSCHETTA**  
PROSCIUTTO HAM, MISSION FIGS, BURRATA CHEESE

**CRISPY BRUSSELS' SPROUTS**  
SESAME, GARLIC, GINGER, JALAPEÑO, PISTACHIOS

**DELICATA SQUASH CHEESECAKE**  
SAVORY RICOTTA & MARSCAPONE & GOLDEN SQUASH PIE, MAPLE CREAM

**MINI RAW BAR PLATTER**  
2EA SHRIMP, LITTLENECK CLAMS, OYSTERS

**SMOKED BLUEFISH DIP**  
BLUEFISH PATE, SALTINE CRACKERS

## ~~~ COURSE THREE ~~~

**CROQUE MADAME**  
OPEN-FACED PASTRAMI MELT, CHEDDAR CHEESE FONDUE  
FRIED EGG, MIXED GREENS

**HAWAIIAN CHICKEN**  
ROASTED MARINATED CHICKEN, MANGO SALSA, JASMINE RICE

**HAM & TURKEY PANINI**  
GRIDDLE PRESSED FLATBREAD, SLICED SMOKED TURKEY BREAST  
BLACK FOREST HAM, GOUDA CHEESE, TOMATO, ARUGULA

**SPANISH OCTOPUS SALAD**  
SLOW BRAISED PULPO, CONFIT FINGERLING POTATOES  
TOMATOES, OLIVES, FENNEL, SPANISH SHERRY WINE VINAIGRETTE

**PORK BELLY RAMEN 15**  
SAKE-SOY BROTH W/GINGER & FIVE SPICE  
RAMEN NOODLES, BOK CHOY, PICKLED CARROTS & BEAN SPROUTS

**SCALLOP POKE**  
ROASTED TOMATOES & MIXED OLIVES W/GARLIC CONFIT  
SPANISH RICE, BRUSSELS' SPROUTS

**\*\*MENU SUBJECT TO CHANGE\*\***

# FALL RESTAURANT WEEK DINNER - \$35

## ~ COURSE ONE ~

**SOUP OF THE DAY**  
CHEF'S WHIMSICAL CREATION

**HADDOCK CHOWDER**  
CREAM STYLE TOPPED WITH CRISP BACON

**GARDEN SALAD**  
LETTUCES, TOMATO, CUKES, PICKLED ONIONS, HOUSE VINAIGRETTE

**SEARED SEA SCALLOP**  
CAULIFLOWER PUREE, CAPER-RAISIN EMULSION

**CRISPY BRUSSELS' SPROUTS**  
SESAME, GARLIC, GINGER, JALAPEÑO, PISTACHIOS

**GOOSE RILLETTE**  
FARMER'S STYLE CONFIT LEG PATE, TOASTED BAGUETTE

**ANTIPASTI**  
PROSCUITTO, MANCHEGO CHEESE, OLIVES, CROSTINI

**SALMON CRUDO**  
RED ONION, CELERY, CHIVES, CITRUS SAKE BUTTER

## ~~ COURSE TWO ~~

**DUCK SHEPARD'S PIE**  
CONFIT LEG MEAT, HUNTER GRAVY, WHIPPED ROOT VEGETABLE CRUST

**BUTTERNUT SQUASH LASAGNA**  
RICOTTA & MARSCAPONE CHEESE, PLAIN SHEET PASTA  
BOILED CIDER, BROWN BUTTER W/SAGE

**PORK TENDERLOIN CONFIT**  
CONFIT BACON, BEETS, FINGERLING POTATOES, GARLIC

**PAN-ROAST HALIBUT**  
SAFFRON RISOTTO, ASPARAGUS BEURRE BLANC, LOBSTER OIL

**LUMP CRAB & MUSHROOM PAPPARDELLE**  
OYSTER MUSHROOMS, SPINACH, PARMESAN, TRUFFLE OIL

## ~~~ COURSE THREE ~~~

**CHOCOLATE TRUFFLE CAKE**

**KEY LIME PIE**

**\*\*MENU SUBJECT TO CHANGE\*\***