

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 & MASCAPONE & 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 RILLETTÉ

FARMER'S STYLE CONFIT LEG PATE, TOASTED BAGUETTE

ANTIPASTI

PROSCIUTTO, 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