

# Restaurant Week November 2016

## **Appetizers**

Caesar Salad  
Garlic Croutons, Classic Garlic Dressing, Shaved Parmesan

Roasted Mushroom Puree with Crispy Shiitake "Bacon"  
White Truffle Emulsion and Espellete Pepper

Crispy Brussel Sprouts  
Tahini Maple Dressing, Toasted Sesame and Cured Egg Yolk

## **Entrees**

Steak Frites  
Prime Flat iron Steak, Hand cut Fries and Sauce Au Poivre

Seared Statler Chicken Breast  
Fresh Winter Vegetable Hash, Spiced Carrot Puree and Pan Jus

Local Catch of the Day  
Vegetable Ratatouille, Crispy Grains, Roasted Tomato Vinaigrette

Lobster Mac and Cheese  
Rigatoni Pasta, Native Lobster, Fontina, Aged Gouda  
and Marscapone Cheeses

## **Dessert**

Butterscotch Bead Pudding

Fall Stone Fruit Crisp