

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 Vnaigrette

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

Dessert

Butterscotch Bead Pudding

Fall Stone Fruit Crisp