



Restaurant week Dinner Menu November 2016

First Course

Lobster Butternut Bisque

Ginger crème fraiche

Roasted Beets

Candied walnuts, buttermilk blue, greens

Sea Scallop Gratin in Shell

Mushrooms, fine herbs

Second Course

Grilled Block Island Swordfish

fall squash puree, miso brown butter

Bistro Sirloin steak

potato gratin, swiss chard, bordelaise sauce

Pork short Rib

Fregola Sarda , crisp Brussel sprouts, honey crisp apple, fennel

Dessert

Seasonal Selection