



## Restaurant Week Lunch November 2016

### *First Course*

#### **Lobster Butternut Bisque**

*Ginger crème fraîche*

#### **Roasted Beets**

*Candied walnuts, buttermilk blue, greens*

#### **Sea Scallop Gratin in Shell**

*Mushrooms, fine herbs*

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### *Second Course*

#### **Grilled Swordfish Club**

*Sun dried tomato, bacon, brioche bun*

#### **Bistro Steak Salad**

*arugula, crisp potatoes, Dijon vinaigrette*

#### **Pork short Rib**

*Fregola Sarda, crisp brussel sprouts, honey crisp apple fennel*

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### *Dessert*

#### **Seasonal Selection**



## Restaurant week Dinner Menu November 2016

### *First Course*

#### Lobster Butternut Bisque

*Ginger crème fraîche*

#### Roasted Beets

*Candied walnuts, buttermilk blue, greens*

#### Sea Scallop Gratin in Shell

*Mushrooms, fine herbs*

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### *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*

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### *Dessert*

#### Seasonal Selection