

SPRING RESTAURANT WEEK 2017

JAMESTOWN FISH SOUP

A spicy puréed soup made with the daily catch, tomato, saffron, fennel and a Gruyère frico. No shellfish!

RUTABAGA VELOUTÉ

with sunchoke chips and ras el hanout

POACHED OYSTERS

Salt Pond oysters poached in fino sherry, with saffron cauliflower purée

****SCALLOP CEVICHE**

Raw dayboat scallop dressed with citrus and togarashi - served with crispy rice crackers

BACCALA MANTECATO

Housemade whipped salt cod on polenta crostini

****CURED SALMON**

House cured Ora King salmon served with cucumber, crème fraîche and pickled mustard seeds

PEEKYTOE CRAB

Sweet Atlantic Rock crab from Maine with Meyer lemon, fennel and arugula

ARUGULA SALAD

Baby arugula with roasted golden beets - dressed with hazelnuts, Banyuls vinegar and shaved Rembrandt cheese



SCALLOPS

George's Bank scallops seared on the plancha and served with spring vegetables and romesco sauce

BLACK SEA BASS

Slow roasted pistachio-almond crusted Black Sea Bass with brussels sprouts, exotic mushrooms and dashi broth

MAHI MAHI

Mahi mahi poached in «acqua pazza» - white wine, hot pepper, garlic, parsley and a touch of tomato - with potatoes and spinach

FLOUNDER

Breaded with homemade crumbs and pan-fried in olive oil - served with sautéed spinach and roasted tomato

ORA KING SALMON

Slow roasted and served with rutabaga purée, and salsa verde. «Sustainably raised in Marlborough, NZ.»

TUNA

Coated in herbs and seared on the plancha - served with spiced eggplant and salsa verde

BLACK LINGUINE & CLAMS

Linguine «nero» with clams prepared «in bianco,» simply tossed with clam juice, toasted garlic, olive oil, black pepper and parsley.

GRASS FED BEEF CHEEKS

Braised cheeks of grass fed beef from Silver Fern Farms served with potato and mushroom gratin



DESSERT

MASCARPONE CHEESECAKE • HOMESPUN ICE CREAM • HAZELNUT-CHOCOLATE CAKE CITRUS SEMOLINA CAKE • BUTTERMILK PANNACOTTA

**Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Please alert us of any allergies. Our menu descriptions do not necessarily mention every ingredient in each dish and we want to protect you from cross contamination.*