



## RESTAURANT WEEK MENU

Friday, March 2, 2018 – Sunday March 11, 2018

Choice of:

Potato Leek Soup

Crispy Wellfleet Oysters, Mango Pepper Relish, Red Chili Mayo

Shaved Kale & Brussels Sprouts Salad, Marcona Almonds, Parmigiano Reggiano, Dijon Vinaigrette

Fresh Ground Lamb Meatballs in Sauce

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Choice of:

Pan Seared Local Skate

Pastrami Spices, Fingerling Potatoes, Brussels Sprouts, Mustard Seed, Caper Sauce

Roast Monkfish

White Beans, Kale, Roasted Tomato & Shellfish Broth

Beef Cheek Papparadelle<sup>g</sup>, Parsnips, Butternut Squash, Veal Stock & Parmigiano Reggiano

Duck Leg Confit

Fregula with Roasted Tomato, Parsnip & Parsley, Dried Cherry Duck Jus

Vegetable Farrotto<sup>g</sup>

Mushroom, Green Beans, Butternut Squash, Herb Pistou, Grated Parmigiano Reggiano

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Choice of:

Goat's Cheesecake with Wildflower Honey & Berries

Bread Pudding<sup>g</sup> with Caramel Sauce & Whipped Cream

*3 Courses \$35 plus beverages, tax and gratuity. Menu subject to change and subject to availability.*