

RESTAURANT WEEK 2018

3 Courses \$35

SEA TROUT TARTARE*

Scottish trout, crème fraîche, cape gooseberries, smoked trout roe

BACCALA MANTECATO

whipped cod, celery leaves, toast points

JAMESTOWN FISH CHOWDER

Shrimp, mussels, & clams with mushrooms, coconut and ginger

ARUGULA SALAD

Arugula salad and pickled beets dressed with Banyuls vinegar, hazelnuts, and shaved Prima Donna cheese.



SWORDFISH

Roasted winter squash, Portuguese chorico, roasted shallot, arugula and sherry

SCOTTISH SEA TROUT

Loch Etive sea trout poached in saffron nage with baby turnips, radish, carrots, charred onion, garlic and fingerlings

TAGLIATELLE & CLAMS

Housemade tajarin tossed, w/ local clams, roasted garlic, tomato and lobster butter

GRILLED HANGER STEAK

Grilled, grassfed hanger steak with cauliflower pureé, hoisin, crispy shallots, quail egg and housemade sesame wedge fries

SHORTRIB BURGER

Pat LaFreida, housemade burger, braised pork belly, fried egg & steak fries w/ cheddar or gorgonzola



CHEESECAKE

Housemade N.Y. style with bourbon apple-sultana chutney and graham cracker crumble

Château Haut Charmes, 2013, Sauternes \$12

APPLE CRISP

Oat streusel / cinnamon spice ice cream

Beerenauslese Cuvée, Kracher, 2013 \$12

DARK CHOCOLATE CAKE

Chocolate mousse / cherry ice cream / cocoa nib crumble

Recioto della Valpolicella, Roccolo Grassi, 2006, Veneto \$13