

Restaurant Week Menu –

Three Courses - \$48.00

HORS D'OEUVRES

Nantucket Oysters on the Half Shell - Meyer Lemon/Horseradish/Rice Wine Mignonette 3.50ea.

Roasted Heirloom Tomato Soup with Fennel and Ginger - Topped with Crème Fraiche and Chives served with a Jonah Crab Egg Roll

Smoked Bluefish Pate with Hand-Sliced Androskoggin Russet Potato Chips - Alder Smoked Garlic Salt, Green Onion

Chopped Bistro Salad - Iceberg, Frisee, Radicchio, Radish, Haricots Vert, Charcoal Roasted Beets, Petite Herbs, Valbreso Sheep's Milk Feta and Orange Truffle Dressing

Fischer Beer Battered Cod Brandade Beignets with Shishito Aioli

Baby and Adult Brussels Sprouts - Shredded, Poached, and Chilled then tossed with Purple Kale, Sesame Seeds and Nori, served with Wasabi Dressing, Roasted Pistachios and Asian Pear

Little Gem Romaine Caesar - Boquerónes, Piquillo Pepper, Parmigiano Reggiano, Sautéed Herb Focaccia Croutons

Lobster Pad Thai - Stir Fried with Tofu and Organic Eggs in a Tamarind Sauce and Tossed with Rice Noodles. Finished with Fresh Bean Sprouts, Peanuts & Cilantro Supplemental Chg +7

Ahi Tuna Tartare - Hass Avocado with Lime, Cucumber Salad with Japanese Seasonings, Gochujang Chili Paste Aioli and Scallion Pancake Supplemental Chg +5

PLATS PRINCIPAUX

Maine Diver Scallops, Grilled Chorizo 'Coins' - Served on a Japanese Curry Corn Chowder Puree with Apple Slaw, Fried Capers, Sauce Verte, Sweet Potato Fries

North Atlantic Halibut Meuniere on Pommes Puree with Baby Carrots, Zucchini & Fennel, Topped with Lemon, Parsley & Green Tabasco Butter Sauce Supplemental Chg +5

Grilled Salmon with Petite Pois a la Francaise - Peas, Confit of Pearl Onions, Lettuce, Mint&Pancetta Potatoes Parisienne Sauce Supreme

Pan Seared & Roasted Misty Knolls Chicken with Pomegranate and Fig Glaze - Served with Potatoes Lyonnaise, Sauce Pimenton Agridulce and Cracked Castelvetro Olives

Black Angus Tenderloin - Ragout of Foreign & Domestic Mushrooms, Various Asparagus and Foie Gras in a Rich & Seductive Corton le Corton Demi Glace. Garnished with Vidalia Onion Ring Supplemental Chg +10

Sirloin/Brisket/Short Rib Burger on Brioche Roll - Brandy Glazed Onions, Tomato, Lettuce, Comte Cheese, Tarragon Aioli and House-Made Fries

Hand-Made Crested Spinach Macaroni with Garlicky Butterflied Shrimp - Tossed in an Applewood Smoked Bacon Amatriciana Sauce with Hot Buttered Broccoli & Pecorino Cheese

PLATS FINAL - SEE ADDITIONAL MENU FOR CHOICES



20% gratuity added to parties of six or greater
