

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

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

Memphis Style BBQ Pulled Pork on a Griddled Whole Grain Bisquit - Garnished with a Grand Marnier & Peach Confiture with a side of Pickled Vegetables

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, Anson Mills Corn Meal Crusted with Grilled Chorizo 'Coins' - Served on a Turmeric Corn Chowder Puree with Apple-Ginger Slaw, Fried Capers and Sauce Verte

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

Bolognese of New Zealand Lamb & Lamb Sausage - Slowly Simmered with San Morzano Tomatoes and Fines Herbs. Tossed with Today's Fresh Pasta and Asiago Cheese



20% gratuity added to parties of six or greater
