

# Restaurant Week Menu –

Three Courses - \$48.00

## D'OEUUVRES - CHOICE OF ONE ITEM

- Nantucket Oysters on the Half Shell - Meyer Lemon/Horseradish/Rice Wine Mignonette 3.50ea.
- Littleneck Clam Dip & Hand Sliced Androskoggin Russet Potato Chips - Alder Smoked Garlic Salt, Green Onion
- Pad Thai - Five Spice Pork Belly and Shrimp Stir Fried with Rice Noodles, Egg and Tofu Flavored with a Tamarind Sauce, Finished with Bean Sprout, Peanuts and Cilantro
- Warm Smoked Bluefish Pate on Hawaiian Toast - Pineapple/Rum Jam, Sunny Togarashi Egg
- Chopped Bistro Salad - Iceberg, Frisee, Radicchio, Radish, Haricots Vert, Charcoal Roasted Beets, Petite Herbs, Valbreso Sheep's Milk Feta, Orange Truffle Dressing
- Baby and Adult Brussels Sprouts - Shredded, Pached, Chilled, Tossed with Purple Kale, Sesame seeds and Nori, Topped with Wasabi Dressing, Roasted Pistachios, Asian Pear
- Little Gem Romaine Caesar - Boquerónes, Piquillo Pepper, Parmigiano Reggiano, Sautéed Herb Focaccia Croutons
- Maine Jonah Crab Cake - Green Apple/Charred Shishito Remoulade Supplemental Chg +5
- Lobster and Mango Cocktail - Flavors of India, May Include Ginger, Turmeric, Cardamon and Curry, Topped with a Red Lentil Cracker Supplemental Chg +7
- Ahi Tuna Tartare - Hass Avocado with Lime, Cucumber salad with Japanese Seasonings, Gochujang Chili Paste Aioli, Scallion Pancake

## PLATS PRINCIPAUX - CHOICE OF ONE ITEM

- Cape Codfish - Anson Mills Integrale Polenta Crust, Sweet Malt Dressed Cabbage & Collard Greens Slaw, Braised Tarbais Beans with Ham Hock & Salsa Verde
- Today's Fresh Catch alla Carlina Style - Risotto Milanese with Golden Raisins & Farro Medio, San Mazano Heirloom Cherry Tomato Sauce with Gherkins & Capers, Parsley Pine Nut Persillade 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 and Roasted Porcini Dusted Misty Knoll Chicken - Pommes Puree, Picholine Olives, Medjool Date & Armagnac Relish, Sauce Pimenton Agridulce
- Black Angus Tenderloin - Ragout of Foreign & Domestic Mushrooms, Various Asparagus, Foie Gras, a Rich & Seductive Corton le Corton Demi Glace, Sorghum Butter, Red Sorrel, 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
- Today's Fresh Pasta Preparation

## PLATS FINAL - SEE ADDITIONAL MENU FOR CHOICES



20% gratuity added to parties of six or greater

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