



Restaurant Week Dinner

\$35.09

1ST COURSE

Arugula & Cantaloupe Salad prosciutto, lemon, extra virgin olive oil,
black pepper

Beet Salad goat cheese, pistachio, wheat berries, pickled watermelon,
vanilla

Tuna Tartare (*Florida*) purple raspberry gazpacho, ginger cilantro oil

Grilled Calamari (*Rhode Island*) local greens, fennel, red onions, soy sherry
vinaigrette

Yellow Tomato Gazpacho jumbo lump crab, fava bean pesto, lemon, olive
oil

Baby Lettuce Salad radish, carrots, tomato, champagne vinegar

½ Dozen Oysters (*Massachusetts*) coriander mignonette

2ND COURSE

BBQ Sockeye Salmon (*Alaska*) farro, pinenuts, grilled peaches,
blackberries, currants

Artic Char (*Iceland*) basmati rice, sugar snap peas, carrot curry sauce

Mahi Mahi (*Costa Rica*) fresh black eyed peas, tomato, spinach, prosciutto

Yellowfin Tuna (*Florida*) barley, pattypan squash, strawberries, tomato
jalapeño sauce

Barramundi (*Massachusetts*) parsnip puree, purple raspberries, cucumbers, baby
heirloom tomatoes, chives

Grass Fed Ribeye (*Maryland*) fingerling potatoes, broccoli, red wine jus

Bluefish (*New Jersey*) braised beet tops, pancetta, polenta, pesto

Wahoo (*North Carolina*) corn, fava beans, tomato confit

Sablefish (*Alaska*) dashi, nappa cabbage, ginger, enoki mushroom, chives

3RD COURSE

Apple Frangipane Tart vanilla ice cream

Chocolate Hazelnut Torte Nutella ice cream

Buttermilk Panna Cotta dried fruit compote

Bittersweet Chocolate Pudding Pie chantilly cream

**In the Tradition of Restaurant Week,
We Proudly Offer All the Following Wines
for \$35.09 per Bottle:**

Castle Rock Sauvignon Blanc, USA 2007

Hess Chardonnay, USA 2006

Ludovicus Tempranillo, Spain 2007

*Please be advised that consuming raw or undercooked foods may cause health problems for some individuals.

Please inform your server of any food allergies.

For the courtesy of our guests, please silence cell phones while in the dining room

Executive Chef Jonathan Seningen ~ Pastry Chef Heather Chittum