



## **BlackSalt Restaurant Week Summer 2010 Lunch Menu**

### **First Course**

**Rhode Island Calamari**  
Chipotle Remoulade

**Addie's Mussels**  
Tomato, Garlic, Lemon

**Chick Pea Hummus**  
Grilled Pita, Cucumber-Pine Nut Salad, Arugula

**Garden Bean Salad**  
Pecorino, Yellow Corn, Truffled Basil Vinaigrette

**Virginia Tomato Gazpacho**  
Feta, Oregano, Gulf Shrimp Escabeche

### **Second Course**

**Cornmeal Crusted Tilapia**  
Corn-Avocado Relish, Pickled Red Onions

**Hand Cut Pasta**  
Chef's Daily Inspiration

**Wood Grilled Pineland Farms' Cheeseburger**  
Amish Blue Cheese, Arugula, Fried Onions, House Made Chips

**Provençal Seafood Stew**  
Market Catch, Gulf Shrimp, Blue Shell Mussels, Saffron Broth

**Wood Grilled Atlantic Salmon**  
Smoked Bacon, White Beans, English Peas, Charred Greens

### **Third Course**

**Chocolate Chambord Truffle Cake**  
Raspberry Compote, Whipped Cream

**House Made Ice Cream Or Sorbet**

**Key Lime Pie**  
Blueberry Compote, Whipped Cream

**3 courses for \$20.10**

No splitting or substitutions