

Restaurant Week

Summer 2010

Choice of one appetizer, entrée and dessert

Appetizer

Gazpacho

Heirloom Tomato with Blue Crab, Water Melon and Cucumber

Salade du Marché

Path Valley Greens, Baby Carrots, Cucumber, Radish, Grilled Asparagus, Marinated Grape Tomatoes, Brûléé Goat Cheese and Herb Vinaigrette

Cheek

Braised Kurobuta Pork Cheek, Brown Sugar Bacon, Charred Frisée, Roasted Shallots

Entrée

Bouillabaisse

Cobia, Clams, Mussels, Tomato-Saffron Water, Grilled Baguette, Saffron Aioli

Beef Bourguignon

Braised Boneless Beef Short Rib, Carrot Puree, Pea Puree, Braised Cipollini Onion and Carrots

Veal

Braised Veal Breast, Glazed Root Vegetables, Pommes Mousseline, Morel Mushroom Jus

Steak Frites

Grilled Flank Steak, Fries & Cashel Blue Cheese Butter

Mussels Frites

Maine Blue Mussels Steamed in White Wine with House Cut Fries

Dessert

Cloufuti

Warm Peach Cake, Crème Fraîche, Peach Compote and Caramel Sauce

Milk Chocolate Pot de Crème

Summer Squash

Grilled Zucchini Bread with Sweet Crème Fraîche, Mint Puree and Strawberry Compote

Chef Dennis Marron
Sous Chef John Winchester