

Restaurant Week Dinner Menu – Now 2 Weeks

Monday thru Saturday 5:30 p.m. to 9:30 p.m.

August 16th- August 21th

And August 23rd – August 28th

First Courses

Salad of Soft Lettuces, Gruyere, Radishes and Dijon Vinaigrette

New England Seafood Chowder

Mussels in Bouillabaisse with Aioli and Croutons

Sun Dried Tomato and Ricotta Raviolis with Sauce Vierge

Local Tomato Gazpacho with Toasted Almonds

Grilled Squid with Creamy Polenta and Tomato Fondue

Shaved Serrano Ham with Summer Melons and Spiced Hazelnuts

(*\$3.00 Supplemental fee)

Yucatan Style Tuna Soup with Tomatillos, Chiles, Lime, Sour Cream and Tortilla Strips

Hierloom Tomatoes Salad with Crumbled Goat Cheese, Garden Basil

Duck Spring Roll with Hoisin Dipping Sauce and Marinated Cucumber Salad

Main Courses

Pan Seared Sea Scallops with Potato Gnocchi and Sweet Garlic,

Preserved Lemon and Toasted Pine Nut Butter

Tempura Softshell Crab with Green Papaya Salad, Thai Herbs and Lime Dipping Sauce

Grilled Mahi Mahi with Black Beans, Mango Relish, Chile Butter and Local Corn Tamale

Pepita Crusted Salmon with Cilantro, Chiles, Shrimp and Corn Ragout

Brioche and Mushroom Duxelle Crusted Golden Tile Fish with Mushroom Raviolis

Maple and Black Pepper Barbecue Brisket with Mashed Potatoes,

Cherry Tomato Relish and House Made Worcestershire Sauce

Desserts

Pistachio Creme Brulee with Chocolate Pistachio Biscotti

Warm Molten Chocolate Cake with Caramel Ice Cream

Strawberry Almond Cake with Lemon Bavarian and Strawberry Sauce

Local Peach Cobbler with Honey Crunch Ice Cream

**Artisanal Cheeses with Membrillo, Champagne Grapes and Walnut Raisin Bread
Dante (USA, Sheep), Boucheron (France, Goat) and Buttermilk Blue (USA, Blue)**

Restaurant Week Lunch Menu – Now 2 Weeks

Monday thru Friday 11:30 a.m. to 3:00 p.m.

August 16th- August 20th

And August 23rd – August 27th

First Courses

Salad of Soft Lettuces, Gruyere, Radishes and Dijon Vinaigrette

New England Seafood Chowder

Mussels in Bouillabaisse with Aioli and Croutons

Sun Dried Tomato and Ricotta Raviolis with Sauce Vierge

Local Tomato Gazpacho with Toasted Almonds

Grilled Squid with Creamy Polenta and Tomato Fondue

Shaved Serrano Ham with Summer Melons

(*\$3.00 Supplemental fee)

Yucatan Style Tuna Soup with Tomatillos, Chiles, Lime, Sour Cream and Tortilla Strips

Smoked Chicken Quesadilla with Cilantro Crema

Main Courses

Fish and Chips with Creamy Coleslaw

Brioche Crusted Cod with Artichoke Puree, Croutons and Spinach

Cuban Style Roasted Pork Sandwich with Housemade Chips

Duck Confit Salad with Heirloom Tomatoes, Arugula, Blue Cheese and Buttery Walnuts

Duck Confit Salad with Heirloom Tomatoes, Arugula, Blue Cheese and Buttery Walnuts

Grilled Mahi Mahi with Black Beans, Mango Relish, Chile Butter and Local Corn Tamale

Sesame Crusted Salmon with Baby Bok Choy, Jasmine Rice and Ginger Lime Butter

Lobster Roll with Creamy Cole Slaw and House Made Fries (*7.50 supplemental charge)

**Maple and Black Pepper Barbecue Brisket with Mashed Potatoes,
Cherry Tomato Relish and House Made Worcestershire Sauce**

Desserts

Pistachio Creme Brulee with Chocolate Pistachio Biscotti

Warm Molten Chocolate Cake with Caramel Ice Cream

Strawberry Almond Cake with Lemon Bavarian and Strawberry Sauce

Local Peach Cobbler with Honey Crunch Ice Cream

Artisanal Cheeses with Membrillo, Champagne Grapes and Walnut Raisin Bread

Dante (USA, Sheep), Boucheron (France, Goat) and Buttermilk Blue (USA, Blue)

***You may have one choice for each course**

Substitutions and some special requests may incur a surcharge. Thank you very much!