



RESTAURANT WEEK MENU  
Dinner: three course price fix for \$42  
Monday, February 5 to Friday January 9

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APPETIZERS

New England Clam Chowder

*Crispy Bacon, Fresh Herbs*

Chardonnay Cured Salmon

*Spiced Roasted Squash, Lime Curry Crème Fraiche*

Endive Salad

*Bacon, Pears, Stilton, Red Onion, Port Wine & Walnut Dressing*

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MAIN COURSES

Roasted Poussin

*Wilted Swiss Chard, Squash & Scallion Pancake, Dried Chili & Maple Au Jus*

Wild North Atlantic Arctic Char

*Basil Risotto, Oven Dried Tomatoes, Truffle Sauce*

Braised Short Ribs

*Green Tomatillo Rice With Corn, Sautéed Broccolini, Dried Chili Au Jus*

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DESSERTS

Almond Chocolate Mousse Cake (Gluten Free)

*Burnt Sugar Ice Cream, Crème Anglaise & Chocolate Sauce*

Pumpkin Flan

*Cranberry Compote, Burnt Sugar Ice Cream,*

*Pumpkin Seed Praline, Honey Tuille*

Bourbon Butterscotch Crème Brûlée

*Whole Wheat Ginger Snap Cookie*

*\*menu subject to change*