



RESTAURANT WEEK MENU
Lunch: three course price fix for \$29
Monday, February 5 to Friday, February 9

APPETIZERS

New England Clam Chowder

Crispy Leek, Bacon, Fresh Herbs

Red Wine & Chicken Risotto

Shiitake Mushrooms, Sun Dried Tomatoes, Arugula, Bacon, Herbs, Shaved Parmesan

Caesar Salad

Roasted Red Peppers, Herb & Parmesan Croutons, Roasted Garlic Caesar Dressing

MAIN COURSES

Roasted Pork Loin

Braised Red Cabbage, Fingerling Potatoes, Glazed Apples, Ginger Soy Demi Glaze

Kale & Treviso Salad with Cured Salmon

*Frisée, Kabocha Squash, Kumquats, Pumpkin Seeds, Manchego Cheese,
Orange Mustard Vinaigrette*

Lentil & Vegetable Burger

*Lentils, Cabbage, Pumpkin Seeds, Walnuts, Pecans, Pistachios, Celery, Carrots, Onions;
Mesclun Salad, Chive Aioli*

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*