

Restaurant Week Dinner

starters

beer braised shellfish stew

cockles, mussels, shrimp, fennel garlic broth, garlic crouton

*tuna tartar roll

sesame shiitake salad, wasabi aioli, sweet soy sauce

roasted beet carpaccio

portabella mushrooms, frisee, honey goat cheese spread

baby iceberg wedge salad

bacon lardons, cherry tomato, hard cooked eggs, french and roquefort dressing

fire roasted tomato soup

mini grilled manchengo cheese, crème fraiche

grilled summer vegetable "lasagna"

buffalo mozzarella, ricotta cheese, eggplant, asparagus, zucchini, red pepper coulis, basil pesto

entrees

*roasted monkfish

cioppino broth, razor clams, fingerling potato

*grilled statler chicken breast

grilled peaches, shiitake mushroom, long grain rice

ale braised short rib

grilled polenta, portabella mushroom, braising jus

pork and lentils

sausage, pork belly, brined ribs, diced carrots, new potato

*seared wild striped bass

grilled corn, trumpet royal mushrooms, fried potato

*grilled swordfish medallions

olive shallot butter, broccoli rabe, cannellini bean salad, crispy fried capers

grilled summer vegetable risotto

asparagus, chef's mix mushrooms, sweet potato, roasted roma tomato, sweet pea sauce

desserts

crème caramel

benne wafers

summer blueberry financier

lemon curd crème anglaise, whipped marscapone cream

milk chocolate chevre cheesecake

vanilla chantilly

small plate extras

citrus & rosemary marinated olives 6

whipped feta, roasted peppers with grilled pita 7

***duck confit spring rolls 9**

chicken drumettes with diabolique rum & red pepper glaze 12

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
An 18% gratuity will be added to parties of six or more.