

Restaurant Week Winter 2019

Nov 1-10th

Lunch 2 Course \$20

First Course

Chowder

Caesar/ Field Greens

Bucatini Carbonara; guanciale, parmesan, egg yolk, black pepper

Roasted Winter Vegetables; red lentils, carrots, beets, parsnips, cauliflower, red onion, parsley pistou

Smoked Salmon; dill, capers, shallots, beet cream cheese, radish, rye toast

Second Course

Fish & Chips, beer Batter local white fish, tartar sauce, fries, slaw

Prime Burger; lettuce, red onion, bacon, American cheese, house pickles, fine herb mayo

Sausage Grinder; sweet Italian sausage, onions, pepper, provolone cheese, beer mustard

Chicken Shawarma; cumin grilled chicken, tzatziki, cucumbers, red onion, grape tomatoes, lettuce, feta, flat bread

Brie & Apple Grilled Cheese; arugula, Dijon mustard, whole wheat bread

Dinner 3 Course \$50

First Course

Bucatini Carbonara; guanciale, parmesan, egg yolk, black pepper

Seared Scallops; (2ea) celeriac puree, crispy pork belly, pickled apples, arugula, maple walnut vinaigrette

Roasted Winter Vegetables; red lentils, carrots, beets, parsnips, cauliflower, red onion, parsley pistou

Escargot; RI mushrooms, tarragon white wine cream, puff pastry

Second Course

Petit Surf & Turf, 5oz filet, 2 grilled garlic shrimp, heirloom potato salad, shaved fennel, arugula, mustard lemon vinaigrette

Murray's Chicken Fricassee, RI mushroom, pearl onion, carrots, fingerling potatoes, garlic mustard cream sauce

Pork Tenderloin; braised greens, broccoli rabe, hot peppers, onions, garlic, port wine demi

Bay of Fundy Salmon, leek and butternut squash risotto, shaved fennel frisee salad, grapefruit beurre blanc

Third Course

Caramel Apple Upside Down Cake; vanilla ice cream, candied pecans and cranberries

Chocolate Peanut Butter Torte, candied peanuts, salted caramel chuck gelato

Key Lime Cheesecake, raspberry sauce, candied peel, Chantilly

Ice Cream & Sorbets