



## **Fall Restaurant Week 2019**

### **LUNCH - \$20**

#### **STARTERS:**

Lobster Bisque - native lobster, garlic croutons

Raw Bar Tasting - 1 each: littleneck, oyster, cocktail shrimp, cocktail sauce, lemon

Field Greens - shaved fennel, pear, dried cranberry, blue cheese, spiced cider-sherry vinaigrette

#### **ENTREES:**

Shrimp Po Boy - shredded lettuce, tomato, pickle, remoulade sauce

Chicken Pesto Wrap - grilled chicken, arugula, tomato, grilled red onion, pesto mayo

Butternut Squash Risotto - sage-brown butter, crispy brussels sprouts, goat cheese

### **DINNER - \$35**

#### **STARTERS:**

Lobster Bisque - native lobster, garlic croutons

Wedge Salad -hardboiled egg, bacon, cherry tomato, scallions, blue cheese dressing

Shrimp Cocktail - 3 poached shrimp, cocktail sauce, lemon

#### **ENTREES:**

Rhode Island Cioppino - mussels, squid, baby shrimp, white fish, potato, fennel, tomato-saffron broth, baguette

Sole Francese - Jasmine rice, lemon-caper brown butter, green beans

Braised Beef Short Rib - white bean ragout, pancetta, escarole, beef jus

#### **DESSERTS:**

Passionfruit Sorbet - toasted coconut, fresh berries

Devil's Food Cake Roulade - vanilla bean buttercream, caramel sauce