



SPRING RESTAURANT WEEK APRIL 5-14, 2019

PREMIERE THREE COURSE \$50 MENU

Choice Of Starter:

Lobster Bisque, Toasted Pecan, Fennel, Basil
Little Red Gem Lettuce, Creamy Mustard Dressing, Serrano, Crispy Red Quinoa, Cured Egg Yolk
Lobster & George's Bank Scallop "Stuffie" ^g, Pistachio, Spiced Aioli, Basil
Pork Rilette, Grilled Baguette ^g, Grainy Mustard, Cornichon

Choice Of Entree:

Seafood Cassoulet ^g, Monkfish, Skate, Squid, Guanciale, White Bean, Poached Duck Egg, Farinheira ^g
Seared George's Bank Scallops, House-Made Brown Butter Gnocchi ^g, Foie Gras Cream, Mushroom
Cast-Iron Baffoni Chicken, Creamy Potato, Cottage Bacon, Mushroom, English Pea
Lamb Ragu, Herb & Saffron Pappardelle ^g, Baby Arugula, House-Made Ricotta

Choice Of Dessert:

German Chocolate Cake ^g, Toasted Coconut, Marcona Almond
Sticky Toffee Banana Bread Pudding ^g, Whipped Cream Fraiche
Lemon Tart ^g, Meyer Lemon Marmalade, Mishmish, Pistachio

\$50 per person plus beverages, tax & gratuity. Menu subject to change/availability. Items on this menu also available a la carte. ^gItems with this symbol contain gluten.

STANDARD 3 COURSE \$35 MENU

Choice Of Starter:

Pork Rilette, Grilled Baguette ^g, Grainy Mustard, Cornichon
Black Bass Tartare, Lemon Emulsion, English Cucumber
Little Red Gem Lettuce, Creamy Mustard Dressing, Serrano, Crispy Red Quinoa, Cured Egg Yolk

Choice Of Entree:

Local Skate, Lobster Cream, Confit Marble Potato, Mushroom, Baby Spinach
Steamed Clams, Squid Ink & Spinach Angel Hair Pasta ^g, Garlic, Meyer Lemon, Guanciale
Cast-Iron Baffoni Chicken, Creamy Potato, Cottage Bacon, Mushroom, English Pea

Choice Of Dessert:

German Chocolate Cake ^g, Toasted Coconut, Marcona Almond
Sticky Toffee Banana Bread Pudding ^g, Whipped Cream Fraiche

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