

SPRING RESTAURANT WEEK 2018

Friday March 23rd – Saturday March 31st | \$25.18 PER

1st COURSE

(choose one)

ROASTED BUTTERNUT SQUASH BISQUE

cinnamon creme fraiche

SIMPLE GREENS

gem lettuce, lola rosa, carrot,
radish, pecorino, dijon vinaigrette

CHOURICO + CLAM FRITTER

cherry pepper aioli

2nd COURSE

(choose one)

ROASTED CHICKEN

Baffoni Farm half bird; fingerling potato,
baby carrots, radish, scallion, lemon butter

PORK CHOP

boneless; cider brined, baked beans,
grilled tuscan kale

ATLANTIC SALMON

spring onion polenta, asparagus, pea shoot, shaved mushroom

GRAIN PLATE

farro risotto, fried chick peas, mushrooms,
cauliflower puree, chive oil

DESSERT

(choose one)

VANILLA CREME BRULEE

CHOCOLATE CAKE

dark chocolate cake, white chocolate ganache, oreo crumb