

SPRING RESTAURANT WEEK 2019

Friday March 22nd – Sunday March 31st | \$25.19 PER PERSON

1st COURSE

(choose one)

NEW ENGLAND CLAM CHOWDER

native clams, bacon, fresh dill, potatoes

SIMPLE GREENS

spring greens, carrot,
radish, pecorino, dijon vinaigrette

STUFFIES

clam + chourico stuffing,
littlenecks, grilled lemon

2nd COURSE

(choose one)

CHICKEN + RICE

bone-in chicken breast; tomato, snap peas,
red beans, chorizo, sofrito, saffron rice

RICOTTA GNOCCHI

mushroom cream, carrot, porcini butter, pea greens

BAY OF FUNDY SALMON

israeli cous cous, cauliflower, tomato, asparagus, peas,
spinach-herb puree, honey-lime vinaigrette

LINGUINI + CLAMS

littlenecks, chopped clams, pancetta,
onion, garlic, white wine-clam broth

DESSERT

(choose one)

VANILLA CREME BRULEE

BROWNIE WAFFLE

vanilla ice cream, chocolate sauce, candied walnuts, whipped cream, cherry