

SPRING RESTAURANT WEEK 2020

Friday March 20nd – Sunday March 29th | \$26.20 PER PERSON

1st COURSE

(choose one)

NEW ENGLAND CLAM CHOWDER

native clams, bacon, fresh dill, potatoes

SIMPLE GREENS

baby greens, radish, red onion, grana padano, lemon vinaigrette

MUSSELS

tomato, shallot, tarragon, white wine-butter broth, grilled bread

STICKY WINGS

4 ea.; honey, gochujang, scallion, sesame, ranch

2nd COURSE

(choose one)

CHICKEN MILANESE

herb panko crust, arugula, tomato, red onion,
grana padano, lemon-herb vinaigrette

BOLOGNESE

rigatoni, braised veal, beef + pork, tomato,
red wine, cream, grana padano, basil

ATLANTIC SALMON

grilled; herbed grains, roasted sweet potato,
swiss chard, honey-sherry vinaigrette

SWORDFISH

grilled; white bean-pancetta ragout, herb oil

DESSERT

(choose one)

LEMON BAR

shortbread crust, cinnamon, blueberry compote

CHOCOLATE CAKE

dark chocolate ganache