

Restaurant Week

First Course

Cream of Pea Soup w / Cashews – Served with green onions & fried potatoes

Radicchio, Fennel & Olive Panzanella – Marinated olives, manchego, and salami

Smoked Shrimp Cocktail – Served with green cocktail sauce

Second Course

Stuffed Chicken Breast – Parmesan, basil, garlic, smashed fingerling, and pan jus

Seared N.E. Cod – Asparagus, wild mushroom, spring pea risotto, garlic emulsion, basil
oil

Farlotto – Wild mushrooms, shallots, garlic, asparagus, artichokes, mascarpone

Third Course

Strawberry Cheesecake Mousse Trifle – strawberry, blackberry whipped cream, basil
gelée

Double Layer Chocolate Cake – Orange candied tuile, pecan sauce

Berry Sorbet – Vanilla shortbread cookie, port reduction