

# *Restaurant Week*

## *Appetizer Choices*

### **Cream of Butternut Squash Soup**

Black currant, ricotta quenelle, pumpkin seeds

### **Young Grilled Romaine Lettuce**

Shaved Parmesan, romaine balsamic wine dressing, fried scallions

### **Mosaic of Golden Candy Striped and Red Beets**

Old Chatham Shepherder's camembert cheese, beet dressing

## *Main Course Choices*

### **Coq Au Vin, Rice Vermicelli with Mirepoix**

Chicken in red wine sauce, pearl onions, pancetta, mushrooms

### **Seared Massachusetts Skate Wing Over Fennel, Sweet Peppers Confit**

Flageolet beans, kalamata olive sauce, brown butter

### **Mignonettes of Berkshire Pork Tenderloin, Sage Jus**

Rosemary scented purée of Granny Smith apples, cumin Sonoma cabbage

## *Dessert*

### **Trio of our House Desserts::**

Chocolate fondant with caramel core, vanilla-mixed berries coulis

Rum Raisin Ice Cream

Raspberry Gratin

*Fall 2019*