

2016 Restaurant Week

Dinner Menu

\$35

First Course

Spring Vegetable Salad

baby greens, shaved radish, carrots, Chioggia beets, pickled onion, citrus vinaigrette

Maine Crab and Corn Chowder

chive crackers

Goat Cheese Toast

roasted and pickled mushrooms

Bigeye tuna tartar

chilies, lime, radish, curry oil, rice cracker

Entrées

Roast Potato Crusted Cod

potato torta, lemon aioli, roasted peppers

Crisp pork shank

pineapple jerk glaze with scallion rice and ginger snow peas

Pan roasted chicken

arugula, shaved Parmesan and lemon caper butter

Rigatoni

roasted wild mushroom ragu

Dessert

Carrot Olive Oil Cake

ginger orange caramel and cream cheese mousse