



2010 RESTAURANT WEEK

Choose one Appetizer, Entrée, and Dessert
\$30.10 per person

Appetizers

Cream of Celery Root Soup

Roasted Mushrooms / Truffle Oil

Citrus Marinated Beets

Fern Hill Farm Goat Cheese / Baby Lettuces / Beet Vinaigrette

Pan Seared Jumbo Scallop

Parsnip Puree / Shaved Fennel / Lemon Butter Emulsion

Entrées

Handmade Ricotta Gnocchi

San Marzano Tomato Sauce / Olives / Basil / Grana Padano

Gulf of Maine Lobster & Cod "Chowder"

House Cured Bacon / Crispy Fingerlings / Lobster Cream Sauce / Chives

Red Wine Braised Beef Cheeks

Pommes Puree / Brussels Sprouts / Gremolata

Desserts

Profiteroles

Banana Gelato / Peanut Brittle / Warm Chocolate Sauce

Carrot Cake

Cream Cheese Frosting / Pineapple Sorbet / Candied Carrot

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Executive Chef: **Mitchell Kaldrovich**

Served from 5:30 to 9:00 pm