



Restaurant Week

March 1st – 12th

Three course menu \$30.11

First

Three Damariscotta Oysters

Champagne Mignonette / Pickled Cucumber

Apple & Romaine Salad

Local Goat Cheese / Smoked Bacon Crumbs / Cider Vinaigrette

Asparagus Soup

Roasted Mushrooms / Truffle Oil

Entrée

Handmade Gnocchi

San Marzano Tomato & Basil Sauce / Olives / Parmigiano

Pork Fried Steak”Milanese”

Yams Puree / Fennel-Arugula / Tomatillo Salsa

Grilled Atlantic Salmon

Herb Crushed Potatoes / Red Wine Mustard / Piquillo Relish

Dessert

Carrot Cake

Crème Cheese Frosting / Pineapple Sorbet / Candied Carrots

Caramelized Vanilla Flan

Macerate Winter Fruit / Dulce de Leche / Chantilly

Peanut Butter Parfait

Peanut Butter & Vanilla Gelato / Caramelized Bananas / Honey Roasted Peanuts

Served from 5 :30 pm to Close

Executive Chef : Mitchell M. Kaldrovich