

RESTAURANT WEEK 2021

STARTERS

Maine Lobster Fondue

Fresh Maine Lobster, Cream, Sherry, Mascarpone, Boursin, Gouda, Swiss, Wonton Crisps

Arancini

Lobster & Saffron Risotto
Flash Fried, Romesco

Seafood Cakes

Crab, Shrimp, Lobster, and Fish,
Finished with Tarragon Aioli

Prosciutto Mozzarella Roulade Caprese

House made Mozzarella Roulade, Heirloom
Tomatoes, Basil, Balsamic Reduction

ENTRÉES

Filet Mignon

6 oz. Filet, Whipped Potatoes,
Braised Asparagus, Cabernet
Demi-Glace

Butcher Block Prime Pork Chop

Apple, Mango, and Raisin Chutney,
Rosemary Carrot Puree, Broccolini

Joyce Farms Chicken

Frenched Chicken Breast, Confit Fingerling
Potatoes, Caramelized Green Apples and
Pearl Onions, Rosemary-Pomegranate
Reduction

Red Snapper

Dungeness Crab Risotto, Roasted Red
Pepper Beurre Blanc, Braised Asparagus

SWEET COURSE

Beignets

Croissant Beignets, Confectioners Sugar,
Blackberry Reduction

New York Cheesecake

Fresh Berries, Melba Sauce

\$39 Per Person | **\$18** Three Course Wine Pairing

No substitutions. Valid **January 7-17, 2021**. Cannot be combined with any other offers