

# RESTAURANT WEEK

## - STARTER -

[choice of one]

### **north shore chowder**

local clams + smoked fluke + potato + fennel + celery + pork belly

### **spring inspired caesar salad**

gem lettuce + rocket + kale + sunflower sprouts

### **heritage fried chicken**

hot honey + pickled things + comeback sauce

### **torn local burrata risotto**

overnight tomato + squash blossom + crispy garlic

### **japanese a5 wagyu steak tartare (+5)**

horseradish + furikake + rice crackers

## - ENTREE -

[choice of one]

### **wild arctic char**

new potato + carrot + first of the season asparagus + apricot gastrique

### **new bedford scallops (+8)**

assortment of spring peas & carrot + wild ramp + buttermilk dressing

### **milk brined old spot pork chop**

organic yam ravioli + pearl onion + wild greens + fennel pollen

### **organic celery root**

strawberry + lemongrass + farro + parsnip

### **wild caught gulf rock shrimp**

squid ink tagliatelle pasta + meyer lemon + garlic confit + basil

### **australian wagyu steak (+10)**

duck fat potatoes + broccolini + onion marmalade

## - DESSERT -

[choice of one]

### **vanilla bean cheesecake**

### **dark chocolate mousse**

### **coconut sorbet**

**50% off**

any bottle of wine over \$60 with restaurant week menu

44 per person

plus tax + gratuity / no sharing + no substitutions

please alert our staff to any food allergies in your party