



RESTAURANT WEEK DINNER

\$46

STARTER

CHOOSE ONE

NEW ENGLAND CLAM CHOWDER

DUCK EGG ROLLS

PORTUGUESE CLAMS

CHORIZO, BACON, GARLIC, TOMATO, WHITE WINE BUTTER BROTH

SQUASH BURRATA SALAD

ARUGULA, ENDIVE, BUTTERNUT AND DELICATA SQUASH,
PUMPKIN SEED PESTO, OLIVE OIL, BALSAMIC VINEGAR



MAIN

CHOOSE ONE

PORK SHANK

PORCINI MUSHROOM AND VEGETABLE BRAISED,
MASHED POTATOES AND BROCCOLINI

CHICKEN MEDALLIONS

PAN FRIED, CHASSEUR SAUCE, RICE, ASPARAGUS

CRUNCHY TIGER ROLL

SPICY CRAB, AVOCADO, SHRIMP TEMPURA
TOPPED WITH SPICY MAYO, EEL SAUCE, TEMPURA FLAKES

CODFISH

TOMATO TARRAGON CHAMPAGNE BEURRE BLANC SAUCE, RICE, GREEN BEANS

MUSHROOM AND SPINACH RISOTTO

TRUFFLE OIL

DESSERT

CHOOSE ONE

HOUSE-MADE PUMPKIN CHEESECAKE

HOUSE-MADE BROWNIE

RASPBERRY GOAT CHEESE SWIRL

FRESH BAKED PEANUT BUTTER CUP COOKIE

VANILLA ICE CREAM AND CHOCOLATE SAUCE

20% OFF BOTTLES OF WINE WITH PARTICIPATION IN RESTAURANT WEEK





RESTAURANT WEEK LUNCH

\$24

STARTER CHOOSE ONE

NEW ENGLAND CLAM CHOWDER

SQUASH BURRATA SALAD

ARUGULA, ENDIVE, BUTTERNUT AND DELICATA SQUASH,
PUMPKIN SEED PESTO, OLIVE OIL, BALSAMIC VINEGAR



MAIN CHOOSE ONE

CHICKEN MEDALLIONS

PAN FRIED, CHASSEUR SAUCE, RICE, ASPARAGUS

CRUNCHY TIGER ROLL

SPICY CRAB, AVOCADO, SHRIMP TEMPURA
TOPPED WITH SPICY MAYO, EEL SAUCE, TEMPURA FLAKES

MUSHROOM AND SPINACH RISOTTO

TRUFFLE OIL

ADD DESSERT

+\$6

HOUSE-MADE PUMPKIN CHEESECAKE

HOUSE-MADE BROWNIE

RASPBERRY GOAT CHEESE SWIRL

FRESH BAKED PEANUT BUTTER CUP COOKIE

VANILLA ICE CREAM AND CHOCOLATE SAUCE

20% OFF BOTTLES OF WINE WITH PARTICIPATION IN RESTAURANT WEEK

