



Winter Prix Fixe 2019

Appetizers

Littleneck Clam Chowder
Applewood Bacon, Yukon Potato, Shiitake Mushrooms, Chive Oil

Wild Mushroom Risotto
Hon-Shimeji Mushrooms, Asparagus, Truffled Pecorino

Steamed PEI Mussels
Saffron, Pernod, Toasted Semolina Bread

Organic Farm Green Salad**
Honeycrisp Apple, Toasted Hazelnut, Walnut-Goat Cheese Crouton

Entrées

Grilled Herb-Marinated Angus Skirt Steak
Garlic Potato Puree, Gorgonzola Butter, Red Wine-Shallot Jus

Organic Herb-Roasted Chicken
*Brioche- Fennel Sausage Stuffing, Pine Nuts, Golden Raisins,
Broccoli Rabe, 'Cacciatore' Sauce*

Parmesan-Crusted Local Cod Filet
Littleneck Clams, Chorizo, Sautéed Calamari, Piquillo Pepper

Ricotta Cavatelli
Gulf Shrimp, Broccoli Rabe, Roasted Tomatoes, Goat Cheese, Pesto

Desserts

Mint-Chocolate Chip Profiteroles
Warm Valrhona Chocolate Sauce

Warm Caramelized Banana Bread Pudding
Malted Milk Ball Gelato

Two courses for \$33, Three courses for \$39