

EST. 1960
DINNERHORN
SEAFOOD RESTAURANT

RESTAURANT WEEK MENU SPRING 2017

Three Course Menu \$29.95

FIRST COURSE

Spinach Salad

Manchego, craisins, maple candied walnuts, champagne-fig vinaigrette

Charcuterie Plate

Cured coppa, brie, sopprassatta sausage, fruit, mustard, grilled artisanal bread

Arancini (3)

Boursin stuffed, red sauce

SECOND COURSE

Tenderloin Tips Oscar

Asparagus, bernaise, celery root mashed potatoes

Roasted Cornish Hen

Whole brined cornish hen, apple-chestnut stuffing, sausage wild rice, apple cider reduction

Crispy Trout

Pan seared, paprika vinaigrette, roasted purple fingerling potatoes, duck fat roasted Brussels sprouts

DESSERT

Fruit Tartlet with Chocolate

Pastry cream, strawberries, blueberries, chocolate shavings

Cheese Plate

French brie, Spanish Manchego, Cabot clothbound cheddar, fruits, nuts, bread

Brownie Sundae

Chocolate ice cream, Heath bar crunch, bourbon cherries, chocolate sauce