



Portsmouth Spring Restaurant Week

March 31 – April 9, 2016

Four Courses 29.95 Featured Cocktail: *All That Jazz!*

FIRST

Roasted carrot ginger soup, scallion, toasted almond dust V VE GF

Bruschetta, tomato, basil, buffalo mozzarella,
EVOO drizzle, Sicilian marinara VE

Spinach salad, shaved red onion, mushrooms, egg,
crumbled bacon, warm shallot vinaigrette GF

SECOND

Misto! Shrimp n' grits creole shrimp, spicy grit cake

Family Bracciolettini, char grilled over red pepper baby spinach truffle risotto
and wild mushroom parmigiano reggiano polenta

Roasted pork belly, sunny side egg on toast, apple mustarda

Spaghetti squash nest, julienned snow peas, Sicilian marinara V, VE,GF

THIRD

Braised short rib, smoked cheddar mash, paprika roasted baby onion, GF

Thai lettuce wrap with roasted duck, sesame ginger rice noodle, shitake,
carrot, scallion, crushed cashew VE,GF V: substitute tofu

Grilled Mahi Mahi, charred bok choy, lemongrass rice, red curry GF

FINALE

Flourless chocolate cake, chocolate hazelnut
ganache, vanilla bean gelato V,GF

Strawberry shortcake, strawberries,
dollop of fresh hand whipped cream V,GF