

## **Black Trumpet Restaurant Week Menu – Spring 2016**

**\$29.95**

*please choose a first course, second course and dessert option*

*~all items are also available a la carte~*

### **FIRST COURSE**

Fried Almonds, Olives and Garlic

Braised Burgundy Snails sautéed with mushrooms, mead and miso

Spring Garlic and Watercress Potage with grape, almonds and nigella

Maine Salt Cod Salad with black olives, red peppers, meyer lemon and salsa verde dressing

Chef's Meze Plate: a daily assortment of three little dishes in one

### **SECOND COURSE**

Spring Risotto Cake with braised broccoli rabe, pickled shiitakes and pea tendrils

Citrus-glazed Arctic Char with ryberries and shrimp over nettle pistou

Braised Shortribs with whipped potato and cider-glazed carrots

Veal Saltimbocca Burger with ham, mostarda and Plymouth sage cheese on Tuscan flatbread  
with oil-poached fingerling potatoes

### **DESSERT or CHEESE**

Chocolate Fudge Brownie with malted milk crumb, banana cream and chocolate sauce

Red Quinoa Pudding with pineapple coulis and walnut oat granola

Cheese Course- Choose one from our cheese selection

*. Our seasonal breads—rye bread and baguette—are made in house daily  
and served with pastrami spice butter.*