

## **Black Trumpet Restaurant Week Menu – Spring 2017**

**\$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

Fried and Raw Brussels Sprouts with Caesar dressing

Chickpea Socca with housemade farmer's cheese, broccoli rabe and pistachio pesto

Spring Salad with cress, miner, goat cheese, candied orange peel, walnuts and a beet-hazelnut vinaigrette

Warm Calamari Salad with celery, preserved lemon and harissa

Crispy Confit Duck Cake with scallion rice salad, radishes and sofrito purée

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

### **SECOND COURSE**

Pasta with spring onions, mushrooms, carrot cream sauce and fried baby artichokes

Local Dayboat Fish with roasted fennel salad, preserved lemon couscous and brown butter-grapefruit beurre blanc

Vernon Family Farms Coq au Vin with bacon, gnocci and English peas

Archer Angus Chuck Steak with smoked parsnip hash, spinach emulsion and piri-piri

### **DESSERT or CHEESE**

Chocolate Peanut butter Tart with honey pretzel crumble and caramel

Matcha Tapioca Pudding

Cheese Course- Choose one from our cheese selection

Vault #5 Cheddar– Jasper Hill Farm, Greensboro, VT– Pasteurized cow's milk, sharp, buttery and smooth

Double Cream– Lazy Lady Farm – Westfield, VT– Raw cow's milk, bloomy rind and velvety

Bluebird Blue– Grey Barn and Farm– Martha's Vineyard, MA– Raw cow's milk, organic, dense, creamy with grassy