

# Spring Restaurant Week

## First

### **Potato Leek & Watercress Soup**

Gorgonzola Crostini

Or

### **Spring Lamb Cassoulet**

Edamame, Lima & Fava Beans, Pulled Lamb Shoulder, Applewood Bacon,  
Fine Herb Breadcrumbs

Or

### **Crispy Buttermilk Oysters**

Cornmeal Crust, Creamy Red Cabbage Slaw, Spicy Mayonnaise

Or

### **Spring Pea Salad**

Pea Tendril, Sugar Snap Peas, Shell Peas, Mint & Lemon Vinaigrette, Shaved Pecorino  
Cheese

## Entrée

### **Pan Roasted Statler Chicken Breast**

Roasted Garlic Vinaigrette, Soft Semolina Polenta,  
Sautéed Mushrooms & Asparagus

Or

### **Pan Seared Arctic Char**

Spinach & Lemon Risotto, Roasted Fennel & Fennel Butter

Or

### **Smoked Maine Sea Salt Rubbed Flat Iron Steak**

Herb Roasted Baby Carrots & Fingerling Potatoes,  
Pink Peppercorn & Rosemary Compound Butter

## Dessert

### **Warm Dark Chocolate Brownie Sundae**

Chocolate Covered Pretzels, Vanilla Ice Cream, Hot Fudge, Whipped Cream

Or

### **Waldorf Crème Bruleé**

Madagascar Vanilla Bean Custard, Braeburn Apple Sugar,  
Walnut Shortbread, Sliced Grapes

Or

### **Grandma Chesley's Strawberry Short Cake**

Fluffy Buttermilk Biscuits, Grand Marnier Macerated Strawberries,  
Vanilla Bean Whipped Cream

\$29.95 per person, tax and gratuity not included



Can be made Vegetarian Δ Can be made Gluten Free

\*Consuming raw or uncooked fish, meat or egg may increase the risk of food-borne illness