



## Portsmouth Restaurant Week Dinner Menu

Three Courses 29.95\*

March 30 – April 8, 2017

5:00pm – 9:00pm

Influenced by North African, European and Middle Eastern flavors and traditions, there are few better examples of culinary fusion than the Sicilian kitchen. Welcome to Misto! -*Chef Suzanne*

### FIRST

• *Asparagus Leek Soup* **V VE GF**

• *Bruschetta* **V**

tomato, buffalo mozzarella, basil pesto, EVOO drizzle, Sicilian marinara

• *Insalata Misto* **V VE GF**

romaine, baby spinach, arugula, tomato, red onion, english cucumbers, balsamic

• *Seafood & Avocado Trio of Crostini*

Bar Harbor smoked herring, Ahi tuna, lump crab, avocado, red onion, capers, arugula, EVOO drizzle

### SECOND

• *Steak & Scallop Duet*

flame-grilled certified angus sirloin, chili butter dab and a U10 scallop w/ maple drizzle, bacon crumble all over parmesan reggiano polenta, sauteed baby carrots

• *Thai Style Asian Stir Fry* **V VE GF**

bok choy, carrots, red cabbage, zucchini, scallions, rice noodles, tossed w/ sesame, chili, ginger

• *Moroccan Chicken Kabobs*

marinated chicken grilled, Mediterranean spices, lentil bed, wilted chard or zucchini ribbons in tomato, roasted red pepper sauce

• *Cioppino*

hearty seafood stew of haddock, scallop, shrimp and PEI mussels in our famous "liquid gold" savory tomato shallot wine broth, over linguine

• *Atlantic Sole*

baked w/ delicate herbed crumb topping over chived basmati rice, baby spinach, paprika oil

• *Char-Grilled "Filet of BEET Steak"* **V VE GF**

garlic mash, beet greens, roasted fennel beet sauce, pistachio dusting

### FINALE

*House-made Hazelnut Fudge Brownie a la mode* • *Lemon, Raspberry Sorbetto, Blueberries* **V VE GF**

\*No Substitutions please

\*\*In the interest of health, we are pleased to NOT have microwaves, heat lamps or fryers. In addition, we have but one Chef preparing this menu. We appreciate your patience and support. Bon appetito!

**V = Vegetarian, VE = Vegan, GF = Gluten Free**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Although we strive to serve gluten free meals, all of our meals are prepared in a gluten environment.