



Restaurant Week Menu
March 30 – April 8, 2017

Grilled Asparagus Soup

Spring grilled asparagus blended with a sweet & spicy crème

Scallop “Porcupine”

Crispy sea scallops rolled in phyllo dough with a chili soy dipping sauce

***Roasted Pear & Goat Cheese Salad* (gluten free)**

Arugula greens tossed with apple vinaigrette accompanied by sliced almonds & roasted pears topped with goat cheese

Short Rib Wellington

Slow roasted short rib paired with a NH mushroom duxelle baked in a puff pastry and placed atop a roasted garlic & spinach spaetzel finished with a red wine reduction

Haddock Milanese

Pan seared with a parmesan parsley crust topped with an arugula & basil pesto which is accompanied by a tomato and vegetable stew

***Korean Spiced Skirt Steak* (gluten free)**

Grilled skirt steak marinated with Korean spices accompanied by a sauté of turmeric scented bean sprouts & charred carrots which is finished with a bbq ying-yang glaze

***Chocolate Mudslide Cake* (nut free)**

Chocolate cake layered with baileys Irish coffee mousse topped with a chocolate sauce

Apricot Cheesecake

Accompanied by mixed fresh berries and toasted almonds

Cheese Plate

A selection of 2 New England cheeses with crackers