



Restaurant week

Appetizers

Jumbo Shrimp and Applewood Smoked Bacon

Roasted garlic and herb mashed potato cake, curly kale, ancho chili aioli

Smoked Salmon and Sticky Rice Roll

Fried garlic, wakame seaweed salad, pickled ginger, lime zested wasabi, spicy ponzu

New England Clam Chowder

Chopped Maine clams, fingerling potatoes, smoked bacon lardon, cracked black pepper, scallion

Greek Curly Kale Salad

Kalamata olives, feta, chopped banana peppers, cherry tomatoes, diced cucumber, sundried tomato croutons

Entrees

Pan Seared White Fish and Lobster

Spicy tomato farro, edamame, exotic mushrooms, vanilla poached lobster, red grapefruit gastrique, candied grapefruit segments

Chickpea Stew with Asiago Toast

Fire roasted red bell pepper, garlic confit, caramelized onions, San Marzano tomatoes, herb ricotta, grilled bread

Vegetarian or add chicken

Pan Roasted Beef Terres Major

Roasted vegetable ratatouille, olive oil poached fingerling potatoes, shiitake mushrooms, smoked black peppercorn and juniper berry jus

Desserts

Chocolate Banana Bread Pudding

Myers Jamaican rum, brown sugar, caramelized bananas, vanilla bean ice cream

Carrot Cake Waffle

Crispy candied carrot, roasted pistachio, cinnamon cream cheese drizzle, whipped cream

Executive Chef Kevin Labell

