

# Portsmouth Gas Light Co. Restaurant Week Dinner Menu

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3 choice menu for \$29.95

## First Course

- ▼ Roasted Beet and Arugula  
Roasted baby beets, arugula, herbed goat cheese, parsley, mint and sunflower seeds.

Smoked Haddock Pâté  
House smoked haddock served hot with toasted crostini.

Mushroom Bruschetta  
Roasted mushrooms served on fresh crostini topped with freshly grated Parmesan cheese and a balsamic drizzle.

## Second Course

- ▼ Roasted Mushroom and Orzo  
A roasted blend of mushrooms, tomatoes, with creamy orzo topped with freshly grated Parmesan cheese and micro basil.

Cedar Planked Salmon with Roasted Sweet Corn Blini  
Honey glazed Scottish salmon, cooked on a smoking cedar plank, served over roasted sweet corn blini's and a jalapeno sweet corn succotash.

Short Rib Ragu  
12 Hour braised short ribs, Arabiata sauce tossed with linguine. Served with Crostini.

## Third Course

Glazed Doughnut Bread Pudding with Tres Leches Sauce  
Glazed doughnuts with toasted pine nuts, vanilla ice cream, fresh whipped cream, and a tres leches drizzle.

Double Chocolate Espresso Lava Cake  
Molten double chocolate lava cake served with vanilla ice cream.

Bourbon Caramel Apple Tart  
Fresh apples tossed in a bourbon cinnamon sugar. Stuffed into a free-form tart shell. Served warm with fresh whipped cream and a caramel drizzle.