

Portsmouth Gas Light Co. Restaurant Week Lunch Menu



3 choice menu for \$16.95

First Course

Roasted Beet and Arugula

Roasted baby beets, arugula, herbed goat cheese, parsley, mint and sunflower seeds.

House Cured Salmon and Deviled Eggs

House cured salmon with citrus and dill, smoky deviled eggs with black lump caviar and a dill goat cheese. Served with fresh crostini.

Mushroom Bruschetta

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

Second Course

Caramelized Onion and Three Cheese Tart

Caramelized onions, three cheese blend. Topped with grape tomatoes in a puff pastry shell.

Pork Belly BLT

House rubbed pork belly slow cooked on the spit. Heirloom tomato, spicy arugula, garlic aioli, and balsamic glaze. Served on toasted naan bread.

Cornmeal Dusted Haddock Sandwich

Cornmeal dusted haddock topped with fresh gremolata. Served with fries and coleslaw.

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.