



**Restaurant Week Menu**  
**November 2 – November 11, 2017**

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*Potato & Caramelized Onion Soup*

Topped with crispy pork belly and chives

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*“Pork Pie”*

This is my mom’s recipe for Tourtiers pork pie  
accompanied by a three olive salad

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*Roasted NH Mushroom & Grilled Asparagus Salad*

*(gluten free)*

Butter lettuce tossed with preserved lemon vinaigrette  
accompanied by roasted NH mushrooms  
& grilled asparagus spears

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*Mediterranean Braised Pork Shoulder*

Slow braised pork shoulder paired with roasted zucchini and  
sundried tomatoes on a butternut squash puree

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*Five Spiced Ocean Perch*

Pan seared ocean perch with a five spice rub which is accompanied  
by green curry lentils & roasted sugar pumpkin

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*Seven Pepper Flat Iron Steak (gluten free)*

Grilled flat iron steak marinated with seven pepper spices  
alongside smoked whipped potatoes and maple glazed carrots

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*Apple Cider Doughnut Cake*

Apple cider doughnut cake with spiced rum pumpkin mousse

*Chocolate Toffee Trifle Cake*

Chocolate cake layered with a dark chocolate cream  
finished with whipped cream and toffee

*Cheese Plate*

A selection of 2 New England cheeses with crackers