

# **The Oar House Restaurant Week**

## First

**Chorizo and Kale Soup** – Roasted garlic – pork broth – grilled focaccia

**Grilled Romaine Salad** – Black bean salsa – queso – pico de gallo

**Local Mushroom Risotto** – Chestnut and King Oyster mushrooms –  
marscapone cheese – scallions

**Crab Stuffed Piquillo Peppers** – Crabmeat – cream cheese– crispy pancetta – champagne  
vinaigrette

## Second

**Veal Schnitzel** – Braised kale – foie gras cream – cheddar scallion mashed potato

**Stuffed Statler Chicken Breast** – House chorizo and Chihuahua cheese stuffing – jalapeno  
polenta – spicy tomato sauce – bacon braised Brussels sprouts

**Vegetable Lasagna** – Butternut sauce – broccoli rabe – goat cheese – mozzarella cheese –  
roasted red pepper – mushrooms

**Roasted Sirloin** – Duck fat red potato – broccolini – local mushroom  
demi glace– crispy leeks

## Third

**Brown Butter Blondie Sundae**  
**Flourless Chocolate Torte – Peanut Butter Ganache**



603 436 4025