



Restaurant week

Appetizers

Curly Kale Salad

Crumbled bleu cheese, roasted vanilla almonds, spicy candied bacon, sliced seasonal apples, apple cider vinaigrette

New England Clam Chowder

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

Sweet Potato and Coconut Milk Bisque

Julienned apple, toasted curry pumpkin seeds, toasted coconut

Lobster Won Tons

Spicy honey, pickled ginger, seaweed salad, togarashi, sambal soy sauce

Entrees

Vegetable Fried Rice with Spicy Teriyaki Tofu

Shiitake mushrooms, bell peppers, arborio rice, sliced scallion, garlic, shredded carrot, scrambled egg, house teriyaki sauce

Pan Roasted Chicken Leg

Seasonal apples, spicy chorizo, farro risotto, tempura squash, squash puree, fried sage

Braised Beef and Herb Ricotta Dumplings

Shaved Reggiano Parmesan, garlic broccoli, sweet red peppadew peppers, fried shallots, broccoli puree, sriracha dots

Fried White Fish and Roasted Potatoes

Line caught white fish, sea salted fingerling potatoes, Pointe tartar sauce

Desserts

Mini Pumpkin Pie Whoopies

Toasted marshmallow, candied pepitas, caramel drizzle, shaved chocolate

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