

# Restaurant Week April 5-14, 2018

*Reservations available on [opentable.com/two-fifty-market](http://opentable.com/two-fifty-market)*

**Three Course Menu \$29.95**

**Available for Lunch and Dinner**

## First

### **New England Clam Chowder**

#### **Muhammara Dip**

A Syrian spread of roasted red pepper, walnut, pomegranate molasses, bread crumbs, lemon and olive oil seasoned with cumin and Aleppo pepper.

Served with warm pita and crudité

#### **German Tossed Salad**

Crisp romaine, muenster cheese, shaved onion, grape tomato

tossed in a whole grain mustard vinaigrette with pretzel croutons and grilled bratwurst.

## Second

### **Shrimp Veracruz**

Gulf shrimp in a spicy tomato, olive, caper sauce served over cilantro rice

#### **Edamame Succotash**

A traditional American dish with Edamame, onion, zucchini, corn, and peppers with garlic and herbs. Served over herb quinoa

#### **Crispy Pork Tonkatsu**

Panko crusted pork cutlet over steamed white rice topped with Tonkatsu sauce

#### **Parthenon burger**

8 oz. beef patty with whipped feta, roasted red pepper spinach, tzatziki on a brioche bun

## Third

Chocolate Peanut Butter Trifle

Strawberry Rhubarb Tart with vanilla ice cream

