

## **Black Trumpet Restaurant Week Menu – April 2018**

**\$29.95**

*please choose a first course, second course, and dessert option*

*~all items are also available a la carte~*

### **FIRST COURSE**

Fried Almonds, Olives and Garlic

Mexican Barbecued Mushrooms and salsify

Potato and Turnip Soup, spring onion ash and asparagus oil

Stuffed Head Salad: baby bibb lettuce head stuffed with radishes, pecans and kohlrabi

Braised Spring dug Parsnips, Lamb Salpicon and chard

Chef's Meze Plate: a daily assortment of three little dishes in one

### **SECOND COURSE**

Mushroom Fettuccine with NH mushrooms, peas, pearl onions and asparagus

Finlander Dayboat Fish with fregola, poblano romesco and young carrots

Braised Beef Pavé with whipped spiced celeriac and fried shallots

Mussels with smoked tomato, peas, baby potatoes and Short Creek Farm n'duja cream

### **DESSERT or CHEESE**

Rhubarb Cobbler Bar with champagne mango curd

Flourless Dark Chocolate Torte with mixed nut Florentine

Cheese Course- Choose one from our cheese selection

Clothbound Cheddar – Grafton Farm, Grafton, VT – Raw cow's milk, aged, nut and mushroom notes

Bucherondin – Sevre + Belle, Loire Valley, FR – Pasteurized goat's milk, aged, citrus, earthy notes

802 Blue – West Pawlet, VT – Raw cow's milk, mild and creamy blue cheese

*Our seasonal breads— focaccia and sourdough baguette—are made in house daily  
and served with Casco Bay honey-lemon poppy seed butter.*

Please inquire about our in house and off site catering options. It is our policy to add a 20% gratuity for parties of six or more.

**Black Trumpet – 29 Ceres St. Portsmouth, NH – 603-431-0887**

