



Spring Restaurant Week Menu

3 Course for \$29.95

1ST COURSE

Wild Mushroom Arancini

Baby Arugula, Manchego, Truffle Crema

Louisiana Shrimp Gumbo

Baby Shrimp, Chorizo, Okra, Rich Creole Broth

Baked Goat Cheese

Baby Arugula, Dried Cranberries, Walnut Brittle, Cider Gastrique

2ND COURSE

Pan-Roasted Dayboat Cod

English Pea Bisque, Wild Mushrooms, Crispy Pancetta

Braised Short Rib

Roasted New Potatoes, Baby Vegetables, Peanut Gremolata

Clams Alla Vongole

Fresh Angel Hair, Torn Basil, White Clam Broth, Lemon Zest, Romano, Crispy Clam Strips

3RD COURSE

Warm Indian Pudding

Vanilla Ice Cream & Candied Pecans

Red Wine Flourless Chocolate Cake

Marinated Berries, Almond Espuma