



Restaurant Week Menu
April 5 – April 14, 2018

Roasted Tomato Soup

Finished with toasted coconut croutons

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Southwestern Spiced Duck Ravioli

Paired with a spring pea cream sauce

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Grilled Vegetable Soba Noodle Salad

Buckwheat soba noodles tossed with seasonal grilled vegetables
with a spicy sesame orange reduction

Whiskey Braised Pork Osso Buco

Slow braised pork osso buco placed atop sundried tomato quinoa
finished with a whiskey glaze

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Mediterranean Spiced Haddock (gluten free)

Pan seared haddock with a mediterranean spice rub which is
accompanied by a smoked leek & potato stew

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Coffee Dusted Flank Steak (gluten free)

Grilled flank steak dusted with fresh roasted coffee beans
alongside roasted fingerling potatoes & grilled asparagus which is
finished with a port demi sauce

Fruit Tiramisu

Coconut & rum soaked cake with layers of fresh fruit

Boston Cream Pie

A classic New England tradition

Cheese Plate

A selection of 2 New England cheeses with crackers