

Welcome to the Oar House

Restaurant Week Spring 2018

Appetizers

Asparagus Salad

Asparagus wrapped in Serrano ham – pecorino – frisee– tomato vinaigrette

Beef Carpaccio

Pickled mustard seed – shaved red onion – manchego – sherry reduction

Duck Sausage

Caramelized onion – roasted garlic and red peppers – arugula salad – garlic flatbread

Fig Toast

Crostini – house made fig jam – melted gorgonzola – sherry reduction – Bull's blood microgreens

Entrées

Butter Poached Monkfish

Tuscan White Bean Salad – braised broccoli rabe – bacon and sage vinaigrette

Stuffed Yellow Pepper

Quinoa – roasted mushroom, asparagus and tomato filling – feta – sweet pea puree – herb breadcrumbs

Flat Iron Steak

Pommes Anna – red onion demi – charred tomato basil salad – smoky balsamic vinaigrette

Porchetta

Lemon thyme stuffing – cheddar poblano gratin – braised Swiss chard – roasted shallot demi

Desserts

Warm Cider Doughnuts with Chocolate Dipping Sauce

Toasted Coconut Cream Tart

Featured Wines, Beer and Cocktail

La Crema Chardonnay – Monterey, CA

\$14/ Glass \$50/ Bottle

Arrowood Cabernet Sauvignon – Sonoma County, CA

\$14/ Glass \$50/ Bottle

Spencer Brewing Co. – Trappist Ale – Spencer, MA

\$7 / Bottle

Hendricks Ginger Cider \$12

Hendricks gin, cider, ginger beer, and lemon juice