

Black Trumpet Restaurant Week Menu – November 2018

\$29.95

please choose a first course, second course and dessert option

~all items are also available a la carte~

No Substitutions

FIRST COURSE

Fried Almonds, Olives and Garlic

Spiced Pumpkin & Turnip Bisque with sage oil

Josh's Greens, radishes, pecans, blue cheese and wild grape vinaigrette

Confit Chicken Scrapple with drunken figs and orange blossom dressing

Hipster Meatball with hot sauce, red sauce, crème fraiche, pickles and pecorino

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

SECOND COURSE

Roasted Root and Spinach Lasagna with marsala, caper and tomato cream sauce

Gulf of Maine Fish with quinoa, kale, carrots and pinenut tarator sauce

Marinated Grass-fed Maine Beefsteak with rice and beans, sautéed spinach, roasted poblano velouté and queso

Goat Tagine with squash, eggplant, peppers and couscous

DESSERT or CHEESE

Brown Butter Chocolate Square

Butterscotch Tapioca Pudding

Cheese Course- Choose one from our cheese selection

(Subject to change)

Moses Sleeper – Jasper Hill Farm, VT – Pasteurized cow's milk, thin bloomy rind, milky and nutty

3 Year Cheddar – Shelburne Farms, VT – Raw cow's milk, bright and fruity

Mad River Blue – Vonn Trapp Farmstead, VT – Raw cow's milk, hay and grass notes, sweet and salty