

# RESTAURANT WEEK

FALL 2018

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APERITIFS: Paired with a piece of cheese to eat before and chocolate to enjoy after...

Harvest Moon: Woodford, Solerno, Bitters

Leaf Peeper: Blood Orange Gin, Campari, Lillet, Bitters

## APPETIZERS

Kitchen Ribs: House Brined, Slow Roasted, Agrodolce Sauce

N.E. Pumpkin Bisque: Spiced Pepitas, Great Hill Blue, Beet Gastrique

Mini Crab Cakes: Fennel, Apple + Kale Slaw, Citrus

Rocket Salad: Cherry Tomato, Pickled Onion, Goat Cheese,

Sunflower Seeds + Candied Butternut Squash

## ENTREES

Pumpkin Ravioli: Brown Butter Sage, Shaved Parmesan, Fennel, Citrus, Amaretti Cookie

Kitchen Bolognese: House veal, pork + Beef Sauce, Bucatini, Ricotta, Parmesan, Fresh Basil

Apu Burger: Indian Spiced Lamb Burger, Feta, Pistachio, Jalapeno Mango Chutney, Cilantro Lime Mayo

N.E. Nicoise: Haricots Verts, Warm Lobster Salad, Hard Boiled Egg, Poached Beets, Cherry Tomato, Olives

## SWEETS

Pumpkin Ricotta Cheesecake (GF)

Chocolate Cannoli

Carrot Cake Cupcake (GF)