



100 Market Street, Suite 102

RESTAURANT WEEK MENU 2018

FIRST

King Salmon Crudo
pear, yuzu, seeded granola, Casco Bay cream cheese

Roasted Cauliflower & Garlic Soup
leeks, coriander, cream

Local Greens
quinoa, dried blueberries, goat cheese, tarragon dressing

SECOND

Roasted Duck Leg
melted cabbage, pickled Amarena cherries, crispy ginger

Stuffed Local Squash
braised greens, mushrooms, rice, walnuts, sherry vinegar

NE Fishmongers Fish Tacos
roasted fish, salsa, greens, crema, Vida Tortilla

THIRD

Chocolate Cremeux

Green Apple Sorbet