



**Restaurant Week Menu**  
**November 8 –November 17, 2018**

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*Curried Carrot & Ginger Soup*

Finished with a cranberry apple crème

*Maple Glazed Mini Pork Osso Bucco*

Atop a loaded bacon & potato smash

*Crispy Tortilla Salad*

Black bean mouse topped with corn salsa  
mixed field greens, fire roasted tomato dressing

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*Turduckin Popover*

Slow braised turkey & duck stew with a confit chicken leg topped  
with a “stuffing popover” finished with a cranberry gel

*Soy Marinated Cod*

Pan seared local cod with a teriyaki stir fry placed  
atop lemongrass scented jasmine rice

*Grilled Petite Ny Steak* (gluten free)

Baby potatoes, pearl onions, baby corn and baby peppers  
finished with a tri colored peppercorn sauce

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*Pumpkin 7 layer Bar*

Pumpkin, pecan, coconut, butterscotch, pepitos, graham crackers,  
chocolate chips placed on a mocha mousse

*Red Velvet Bananas Foster*

Red velvet cake with spiced rum mousse topped with  
warm banana caramel sauce

*Cheese Plate*

A selection of 2 New England cheeses with crackers