



WENTWORTH BY THE SEA

## **RESTAURANT WEEK FALL 2018**

### **FIRST COURSE**

Pan Seared Gnocchi, Butternut Squash Cream, Crushed Hazelnuts, Fried Sage, Pumpkin Oil

Chefs Selection of New England Cured Meats and Cheeses

Autumn Farm Salad, Poached Apples, Local Blue Cheese, Candied Walnuts, Vermont Maple Vinaigrette

### **SECOND COURSE**

Pan Seared Rare Ahi Tuna, Foraged Mushrooms, Ginger Cream Sauce, Swiss Chard, Crispy Onions, Sweet Soy

Northeast Family Farm Braised Short Rib, Anson Mills Polenta Cake, Roquefort Blue Cheese, Oven Roasted Baby Carrots, Fried Brussels Sprouts, Red Wine Jus

Pan Seared Bell and Evans Chicken Piccata, Vegetable Risotto, Caper Berries, Lemon-Butter Sauce, Fine Herbs

### **DESSERT**

Chocolate Tangerine Tart  
Mascarpone Mousse, Chocolate Shavings, Chocolate Ginger sauce

Sticky Toffee Pudding  
Chantilly, Candied Pecans, Roasted Figs and Apples