

THE DISTRICT FALL RESTAURANT WEEK
3 COURSE PRIX FIXE ~ \$29.95 Nov 8th-Nov 17th 2018

BEER

CISCO BREWING WHALE'S TALE

*WHALES TALE PALE ALE ~ 4.9% abv 16oz draught
PORTSMOUTH, NH ~ 5*

WINE

CARMEL ROAD CHARDONNAY

*2016 MONTEREY, CALIFORNIA
~ 10/38*

FIRST

WINTER SQUASH SALAD

*LEF FARM MIXED GREENS, LOCAL BUTTERNUT SQUASH, ROASTED ME CRANBERRIES, CANDIED WALNUTS,
CIDER VINAIGRETTE (V, GF)
~ MCKENZIE'S FARM, MILTON, NH ~ LEF FARMS, LOUDON, NH ~
~ RICKER HILL FARM, TURNER, ME ~*

SPICED SUGAR PUMPKIN SOUP

*CRANBERRY COULIS, TOASTED SEEDS (V, GF)
~ MCKENZIE'S FARM, MILTON, NH ~ GRAY BEAVER CRANBERRY BOG, KENNEBUNK, ME ~*

SAUTÉED BEETROOTS

RED & GOLDEN BEETS, VT GOAT CHEESE, NH KALE, CITRUS, HONEY VINAIGRETTE (V, GF)

SECOND

PAN SEARED LOCAL COD

ROOT VEGETABLE HASH, SPINACH, MAPLE-MUSTARD GLAZE (GF)

BOURBON GLAZED PORK TENDERLOIN

RED BLISS POTATO, WHOLE GRAIN MUSTARD SLAW, APPLE-BACON CHUTNEY (GF)

HOUSE MADE SWEET POTATO-RICOTTA GNOCCHI

LOCAL BUTTERNUT SQUASH, BABY KALE, APPLE CIDER-BROWN BUTTER (V)

THIRD

CHOCOLATE & APPLE BREAD PUDDING

CARAMEL GLAZE

PUMPKIN CHEESECAKE

SPICED WHIPPED CREAM (GF)

V = Vegetarian

GF = Gluten Free

consuming raw/undercooked meat may result in foodborne illness; please inform your server of allergies