

# Restaurant Week

3 COURSES FOR \$29.95 PER PERSON + TAX & GRATUITY

## Starter (choose one)

### YELLOWFIN TUNA TERRINE

*salmon roe, tarragon mayonnaise, pickled asparagus*

### SPICED LOCAL LAMB AND PORK MEATBALLS

*mint yogurt sauce, lemon*

### VILLAGE SALAD

*feta, olives, tomato, cucumber, red onion, oregano, red wine vinegar and olive oil*

## Main (choose one)

### WOOD-GRILLED CHICKEN KABOB

*8 oz. marinated chicken kabob, orzo pilaf, spring salad, tzatziki*

### WOOD-GRILLED ARCTIC CHAR

*braised red and yellow beets, sunchoke puree, sauce gribiche*

### SPAGHETTI AND LOCAL SPRING GREENS

*spring onions, green garlic, radish, local spring greens and meyer lemon*

## Dessert (choose one)

### CHOCOLATE POTS DE CRÈME

### FLORENTINE CANNOLI

## Featured Beverages

*Chauncy Sour Ale, Woodland Farms Brewery, 16 oz. can \$6*

*Albariño, Burgans, Spain \$8*

*Elysium Cocktail (Barr Hill Barrel Aged Old Tom Gin, Zirbenz Stone*

*Pine liqueur, simple syrup and absinthe rinse) \$10*



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RESTAURANT WEEK



PORTSMOUTH  
& THE SEACOAST