

Black Trumpet Restaurant Week Menu – Spring 2018

\$29.95

please choose a first course, second course and dessert option

~all items are also available a la carte~

No Substitutions

FIRST COURSE

Fried Almonds, Olives and Garlic

Roasted Beets and Carrots with whipped yogurt, harissa and candied hazelnuts

Spring Greens with pickles, feta, croutons and buttermilk dressing

Cider poached Mussels with bacon, rutabaga, leeks, garlic and crème fraiche mustard broth

English Pea and Fennel Potage with maras and sumac radishes

Chef's Meze Plate: a daily assortment of three little dishes in one

SECOND COURSE

Spring Vegetable Risotto

Pot Roast Steak with mushrooms and root vegetables

Local Dayboat Fish with paella rice, chard and sherry butter

Pork Carnitas with masa pasta and mole verde

DESSERT or CHEESE

Warm Sticky Toffee Pudding

Flourless Chocolate Coconut Brownie with white chocolate mousse

Cheese Course- Choose one from our cheese selection

(Subject to change)

Mimolette – Isigny, FR – Pasteurized cow's milk, orange in color from annatto, nutty and resembles parmesan

Moses Sleeper – Jasper Hill Farm, VT – Pasteurized cow's milk, thin bloomy rind, milky and nutty

Valdeón Blue– León, SP– Pasteurized cow's milk, semi-soft, tangy and creamy

FEATURED WINES

Loureiro/Alvarinho, **Ruelas**, Vinho Verde, POR 8/36

Touriga Nacional/ Aragonêz/ Castelão, **Ruelas**, Lisboa, POR 9/38

FEATURED COCKTAIL

Barreled Barr Hill Boulevardier

Our seasonal breads— seeded barbari flatbread and sourdough baguette—are made in house daily and served with Casco Bay mustard-harissa butter.

It is our policy to add a 20% gratuity for parties of six or more.

We always source the highest quality products from local, independent businesses whenever possible.

Thank you for helping us support our community.

Black Trumpet – 29 Ceres St. Portsmouth, NH – 603-431-0887