



## Greater Portsmouth Restaurant Week Three Course Dinner \$29.95

### Starters

#### Curried Chicken Soup gf

Spicy ginger broth, chick peas, cilantro

#### Baby Spinach Salad gf

Yellow cherry tomatoes, hard cooked egg, pickled red onion, poppy seed dressing

#### Wild Mushroom & Goat Cheese Tart

Fresh herbs, baby lettuce, truffle oil

### Entrées

#### Roasted Steelhead Trout gf

Parsley potatoes, rainbow carrots, sweet pea purée, saffron aioli

#### Potato Gnocchi

Spring peas, scallions, sautéed red peppers, garlic, white wine cream

#### Pan Seared Rosemary Chicken

Maitake mushrooms, crispy prosciutto, Madeira reduction, feta-asparagus-orzo salad

### Desserts

#### Banana Dark Chocolate Cake

Pecans, house Tahitian vanilla ice cream, caramel sauce

#### Crêpes aux Framboises

Raspberry preserves, chocolate sauce, Chantilly cream

### Beverage Features

Chardonnay, Black's Station, 2016, California \$9

Red Blend, Laya, 2017, Spain \$9

Woodland Farms 'Blinky' New England IPA \$8

Negroni Coast \$11

Menu subject to change based on item availability. No substitutions, please.

Cannot be combined with any other offers or discounts.