

# Restaurant Week Spring 2019

## first course

### **Cured Salmon Toast**

*fennel, capers, cucumber, labneh*

### **Local Greens**

*quinoa, dried blueberries, goat cheese, tarragon dressing*

### **Carrot Ginger Soup**

*coconut milk, cilantro*

## second course

### **Roasted Monkfish**

*coconut milk, lemongrass, NH mushrooms, cilantro, rice*

### **Falafel**

*feta, greens, beet, pickled vegetables*

### **Potato Gnocchi**

*braised beef, black garlic, ricotta*

## third course

### **Chocolate Cremeux**

*cherries, hazelnut, cocoa nib*

### **Casco Bay Creamery Cheesecake**

*grapefruit, streusel, mint*

### **House-made Ice Cream**

*black garlic, dulce caramel, buttermilk,  
olive oil, ginger, rosemary chocolate*

### **House-made Sorbet**

*Grapefruit, elderflower, pear yuzu*

## special drink menu

### **Cocktail Flight**

*Barr Hill Tom Cat Barrel Aged gin  
tasting & cocktail flight*

**18**

### **Wines**

*White*

*Beyra Portuguese White blend*

*Red*

*Gerard Bertrand Pinot Noir*

**10**

*Pink*

*Gerard Bertrand Gris Blanc*

**12**

### **Beer**

*Liar's Bench Beer Co.  
local draft selection*

**6**