

SALT

KITCHEN • BAR

Restaurant Week

Spring 2019

FIRST COURSE

(select one)

Stone Oven Roasted Meatballs

Shaved Almonds, Basil, Parmesan Cheese

Spring English Pea Bisque

Spiced Shrimp, Micro Tarragon, Crème Fraiche

Deviled Eggs 3-ways

Curry, Truffle, Traditional

Chopped Spring Salad

Mint, Scallions, Sugar Snap Peas, Radish, English Cucumbers, Chives,
Lemon-Yogurt Dressing

MAIN COURSE

(select one)

Braised Misty Knoll s Chicken

Stewed Tomatoes, Forage Mushrooms, Pappardelle, Fine Herbs

George s Bank Swordfish

Kalamata Olives, Anchovies, Campanota, Rocket Lettuce, Spanish Olive Oil

Wild Asparagus Ravioli

House Made Ricotta, Salted Sunflower Seeds, Shaved Purple Asparagus,
Wild Spring Onion Cream

Beeler Farm's Pork Scaloppini

Yukon Gold Whipped Potatoes, Sautéed Spinach, Lemon-Caper Butter,
Micro Parsley

DESSERT

(select one)

Springtime Panna Cotta

Vanilla & Blueberry Panna Cotta, Raspberry Chambord Gelee,
Citrus Elderflower Sauce

Chocolate Hazelnut Cake

Layered with Frangelico Mousse, Warm Chocolate Sauce, Carmelized Hazelnuts