

***THE DISTRICT SPRING RESTAURANT WEEK***  
***3 COURSE PRIX FIXE ~ \$29.95 March 28<sup>th</sup>-April 6<sup>th</sup> 2019***

**WINE**

ANGELINE PINOT NOIR ~ 9  
CALIFORNIA

**BEER**

CISCO BREWING CO. ~ 6  
WHALE'S TALE PALE ALE ~ 5.5% abv 16oz draught  
PORTSMOUTH, NH

**COCKTAIL**

LYNNE'S KNEES ~ 10  
BARR HILL GIN, FRESH LIME JUICE, HONEY, SPLASH SODA WATER

**FIRST**

CALIFORNIA CAPRESE SALAD  
AVOCADO, TOMATO & MOZZARELLA, CITRUS, BASIL, BALSAMIC DRIZZLE (V, GF)

HERON POND FARM PARSNIP SOUP  
CRÈME FRAICHE, PARMESAN CROUTON (V)

MAPLE BRAISED SHORT RIB SLIDERS  
(2) BRIOCHE BUN, CAROLINA SLAW (GF)

**SECOND**

BOUILLABAISSE (*french seafood stew*)  
MUSSELS, SHRIMP & COD, TOMATO BROTH, POTATO, FENNEL, GRILLED BREAD

MAPLE BBQ RIBS  
BAKED BEANS, CORNBREAD PANZONELLA, HOUSE SLAW

STUFFED BELL PEPPERS  
COUS COUS, ASPARAGUS, CARROTS, TOMATO, PECORINO-ROMANO (V, GF)

**THIRD**

AMARETTO CHEESECAKE  
HOUSE CHOCOLATE SAUCE  
PEANUT BUTTER-CHOCOLATE TORTE  
PEANUT BUTTER-BUTTER CREAM, CARAMEL (GF)

*V = Vegetarian*

*GF = Gluten Free*

*consuming raw/undercooked meat may result in foodborne illness; please inform your server of allergies*