



**Restaurant Week - Portsmouth
Spring 2019
Prix ~ Fixe Menu**

~ **Starters** ~

Red Wine Braised Beef

Grilled Green Onions, Creamy Parsnips & Lentils

Mixed Green Salad

Shaved Watermelon Radishes, Baby Tomatoes, Croutons with
Preserved Lemon – Crème Fraiche Vinaigrette

Pickled Smoked Shrimp

Red Pepper Coulis, Crostini, Fennel & Olive Salad

~ **Entrees** ~

Harisa Marinated Turkey Steak

Four Spiced Cous Cous, Moroccan Vegetable Stew with Basil Pistou

Caribbean Scallop Scampi

Red Pepper & Onion, Mango, Scallions, Romano
Tossed with Lemon – Pepper Fettuccini. Avocado Lime Crema

Roasted Asparagus & Soft Poached Egg

Roasted Golden Beets, Mushrooms & Sauce Soubise

~ **Dessert** ~

Crème Brulée

Shortbread Cookie & Berries

Chocolate Toffee Mousse Pie

Raspberry Conserve & Chocolate Crumble

Apricot Galette

Whipped Crème Fraiche

\$29.95

~ **Featured Draft Beer** ~



Woodland
Farms Brewery

Monroe Oatmeal Stout

~ **Featured Wine** ~

BLACK'S STATION

Chardonnay & Cabernet Sauvignon
\$8 glass/\$30 bottle

~ **Featured Cocktail** ~

Aviation with
Barr Hill Gin

