

Restaurant Week Dinner

\$52 PER GUEST

To Start

Caesar Salad Romaine, Focaccia Croutons, Parmesan, Caesar Dressing, White Anchovies

Tuna Crudo Yellowfin Tuna, Avocado, Lotus, Black Garlic Molasses

Seafood Chowder Maine Lobster, Scallops, Shrimp, Haddock, Clams

Mains

Seared Scallops Corn Puree, Oyster Mushrooms, Pancetta, Watercress, Citrus Sambal Vinaigrette

Steak Frites Black Garlic & Molasses Marinated Flank Steak, Garlic Parmesan Frites, Chimichurri

Mediterranean Harvest Bowl Roasted Chickpeas, Marinated Feta, Cucumber, Heirloom Tomato, Pickled Red Onion, Kalamata Olives, Piquillo Peppers, Orzo Salad, Lemon-Feta Dressing

Dessert

Hibiscus Crème Brûlée Hibiscus Custard, Whipped Cream, Fresh Fruit

Lemon Drop Tiramisu Limoncello Soaked Ladyfingers, Citrus Mascarpone, Whipped Cream, Candied Lemon

Featured Beverages

Blueberry Tea Cold River Blueberry Vodka, Lemon-Thyme Syrup, Ginger Liqueur, Blueberry-Black Tea, Lemon Juice 15

Great Rhythm Squeeze NEIPA 9.5

Landhaus Mayer Grüner Veltliner, GI 14 | Btl 54

Francis Coppola Zinfandel, GI 15 | Btl 58