

RESTAURANT WEEK  
**BISTRO 1828**

PEPPERRELL COVE

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LUNCH

FIRST COURSE

WHITE FISH PÂTÉ  
PICKLED ONIONS - PITA CHIPS

PETITE GREEN SALAD

ORANGE SEGMENTS - PICKLED ONIONS - ALMONDS  
FETA - PEPPERONCINI VINAIGRETTE - GF

SHRIMP TEMPURA

CHIPOTLE AIOLI - HOT HONEY - SCALLIONS

MAIN COURSE

MAINE MUSSELS

BUTTER - GARLIC - WHITE WINE - FRESH HERBS  
GRILLED SOURDOUGH

PASTA PRIMAVERA

FRESH LINGUINE - ROASTED TOMATOES - ASPARAGUS  
SNAP PEAS - LEMON WHITE WINE SAUCE

GRILLED CHICKEN & SPINACH SALAD

STRAWBERRIES - CANDIED ALMONDS - PICKLED ONIONS  
GOAT CHEESE - WARM BACON VINAIGRETTE - GF

DESSERT

CLASSIC CHEESECAKE

STRAWBERRY RHUBARB COMPOTE  
GRAHAM CRACKER CRUMBLE

CHOCOLATE BROWNIE SUNDAE

VANILLA ICE CREAM - GANACHE - PISTACHIO PRALINE

LEMON MOUSSE

FRESH BERRIES - CANDIED ALMONDS - GF

32 PER GUEST PLUS TAX

RESTAURANT WEEK  
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DINNER

FIRST COURSE

SMOKED HADDOCK CHOWDER  
POTATOES - ONIONS - BACON - CREAM - GF

PETITE GREEN SALAD

ORANGE SEGMENTS - PICKLED ONIONS - ALMONDS  
FETA - PEPPERONCINI VINAIGRETTE - GF

CUBANO SPRING ROLL

HAM - SWISS CHEESE - DILL PICKLES  
DIJON MUSTARD

MAIN COURSE

HERB SEARED HADDOCK

ROASTED ARTICHOKES & SHALLOTS - WILTED SPINACH  
LEMON CAPER BROWN BUTTER - GF

8OZ NY STEAK & FRITES

HERB BUTTER - GREEN SALAD  
TRUFFLE FRIES WITH HERBS & PARMESAN

PASTA PRIMAVERA

FRESH LINGUINE - ROASTED TOMATOES - ASPARAGUS  
SNAP PEAS - LEMON WHITE WINE SAUCE

DESSERT

CLASSIC CHEESECAKE

STRAWBERRY RHUBARB COMPOTE  
GRAHAM CRACKER CRUMBLE

CHOCOLATE BROWNIE SUNDAE

VANILLA ICE CREAM - GANACHE - PISTACHIO PRALINE

LEMON MOUSSE

FRESH BERRIES - CANDIED ALMONDS - GF

52 PER GUEST PLUS TAX