



**PORTSMOUTH SPRING RESTAURANT WEEK
3 COURSE PRIX FIXE \$52 PER PERSON**

APPETIZERS

Braised Raddishes with Whipped Cultured Butter and Herbs

Arctic Char Gravalax with Salt Baked Celeriac and Remoulade

Rabbit Croquette with Mustard Cream and Spinach

Green Salad with Fennel, Bayley Hazen Blue Cheese, Garlic Crouton and Vinaigrette

ENTREES

Provençal Grilled Chicken with Artichokes, Potatoes, and Chermoula

Roast Lamb with Carrots, Turnips, Chickpeas, and Glace d'Agneau

Broiled Flounder with Spring Onion, Tomato Saffron Broth, Grilled Bread and Rouille

Vadouvan Spiced Parsnips with Lentils, Coconut Milk, and Ginger

DESSERTS

Chocolate Torte with Cherry Compote and Oat Strussel

Olive Oil Genoise with Marmalade and Tarragon Meringue

Grilled Pineapple, Ginger Pudding, and Matcha Crumble

SUGGESTED BEVERAGES

Beyra Quartz Reserva Branco - Portugal - vibrant acidity with intense minerality \$15/50

ForteMasso Langhe Nebbiolo - fruity, full, savory, and dry \$15/50

Cold River Gin Alpine Martini with Genepy, Vermouth, and Absynthe \$15

Great Rythm Tropical Haze New England IPA \$8



GIN CLASSIC RIFFS

- House Martini** - Citadel Gin, Ludo Vermouth, Italicus, Lemon Twist \$17
Turkish Rose - Glendalough Irish Gin, Rose Cordial, Cardamom Bitters \$15
Empress G&T - Indigo Gin, Fancy Tonic, Surprises \$15
Savory Gimlet - Fennel Infused Aviation Gin, Cynar, Absinthe, Lemon \$16
Apiary - Oak Aged Gin, Honey, Lemon, Lapsang Souchong Bitters \$15

NEGRONIS

- Classic Negroni** - Hardshore Gin, Campari, Sweet Vermouth, Rosemary Bitters \$15
Bianco Negroni - Botanist Gin, Salers Apertif Gentiane, Dolin Blanc, Orange Bitters \$15
Tan Negroni - Barr Hill Tomcat, Cardamaro, Dolin Blanc \$17
Mezcal Negroni - Citrus Washed Mezcal, Cocchi Americano, Amaro del Etna \$15

HOUSE COCKTAILS

- Guavagool** - Teremana Blanco, Guava, Rose, Grapefruit, Lime, Pink Peppercorn \$15
Gin(ger) Beer - Hopped Gin, Ginger Syrup, Lemon, IPA \$15
Rocky 6 - Rockey's Botanical Liqueur, G n p y, Goldie's Gin, Lemon, Simple \$16
Amaro Fashioned - Four Roses Small Batch Bourbon + Amante & Etna Rosso Amari \$15

N/A MOCKTAILS

- N/A **"Whisky" Sour** with Zero Proof "Whisky", Lemon, Simple Syrup and Egg White \$12
Sober in Sicily - Italian Lemon Soda, White Verjus, Cucumber, Honey, and Lime \$12
N/A **'Groni** - Ritual "Gin", Red Verjus, Burnt Coffee Syrup, Red Bitter Soda \$12

WHITE WINES

- Aguila **Cremant Sparkling** \$15/55
Legeder Misto Mare **Bianco** \$16/58
Pierre Angulaire **Sauvignon Blanc** \$15/55
Broadbent **Chardonnay** \$14/51
Maz Caz **Ros ** \$14/51

SNACKS

- Frites** with Truffle Ketchup \$5
Smoked **Trout P t ** \$8
Duck Liver Mousse \$7
Warm **Olives** \$6
Lil's **Baguette** with Butter \$4
Cheeses \$11 ea or 3 for \$31

RED WINES

- Scagliola Mati **Barbera** \$16/58
L'Ecette **Burgundy** \$17/61
Frankenrocker **Cotes-du-Rhone** \$15/55
Chateau L'Angevin **Bordeaux** \$15/55

BEERS

- Liar's Bench No Dice **Pilsner** \$8
Loaded Question Delicaat \$8
Great Rhythm Tropical Haze **NEIPA** \$8
Guinness Nitro Can \$6
Tributary **Pale Ale** \$8
Sierra Nevada Trail Pass **N/A** Golden \$6