



Spring Restaurant Week Menu

3 Courses for \$52
April 9-19, 2026

Menu items also available a la carte

(GF) (VG) (V) (N) Some menu items may need to be modified. Please let server know about any dietary restrictions or allergies.

FIRST COURSE (choice of)

- Fried Almonds, Olives and Garlic (GF)(V)
- Chef's Meze Plate: Muhammara, Baba, bean spread with toasts (GFa)
- Snail and Mushroom Cheese Puff on ramp leaf pistou
- Local Radishes with skordalia and lemon oil (GF)
- Roasted Asparagus Salad (GF)
- Mussels Billibi with saffron*
- Spring Poblano Pea Soup with crab crema (GF)

MAIN COURSES (choice of)

- Banana Leaf poached Hake with coconut rice grits, local spinach and lemongrass piri piri (GFa)*
- Kefalotiri Saganaki with spring vegetables, chermoula and pita points (VG)
- Duck Leg Confit with tomato pappu and mushroom wild rice (GFa)*
- VFF Chicken Ballotine with collard greens, squash purée and velouté*
- Roast Leg of Lamb with roasted radishes and fava beans, root purée and salsify chips*

DESSERT OR CHEESE (choice of)

- Sweet Pea Lemon Meringue Bar
- Mango Tiramisu

Cheese Slate paired with house mustard, house pickle and sweet condiment (**Choose one**)

Roquefort Blue – Aveyron, FR – pasteurized sheep's milk, tangy, creamy and peppery
Oma – Von Trapp Family Farm, VT – pasteurized cow's milk, nutty, pungent and notes of bacon & brown butter
Idiazabal – Navarra, SP – aged raw sheep's milk, smoky, cured on beechwood embers

RESTAURANT WEEK COCKTAIL

TBD

RESTAURANT WEEK WINES

TBD

**Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your risk of foodborne illness*

(GF) Gluten Free, (GFa) Gluten Free available (VG) Vegetarian, (V) Vegan, (N) Nuts
Black Trumpet – 29 Ceres St. Portsmouth, NH – 603-431-0887