

MN Wine Bar

Restaurant Week Portsmouth & The Seacoast
Spring 2025 | April 9 - 18
Prix Fixe | \$42 per Person

**Add Break Basket with
Salted French Butter
+\$5.00*

Appetizers

**Escargots*

Burgundy snails, garlic butter, parsley & slices of baguette

**Salmon Tartare*

Salmon, avocado, capers, chives, shallots, lemon and crème fraiche - served with toasted baguette

Leek and apple flatbread

Fromage d'affinois cheese, leeks, Honeycrisp apple, and thyme

Entrees

**Swordfish Puttanesca*

Seared swordfish with crushed tomato, Kalamata olives, capers, anchovy and orzo

**Duck confit*

With olive oil crushed potatoes, cherry demi, side salad

Asparagus & Sweet Peas Risotto

Arborio rice, asparagus, English peas, lemon zest, aged Comté

Desserts

Lemon posset

Lemon custard topped with a blueberry jam

Pistachio & Raspberry Financier

Pistachio cake with raspberries baked throughout and raspberries dust

Chocolate Gelato

With mint leaf and French vanilla wafers

Beverage Selections

Hugel Gentil, White Wine - \$15

Alsace, France, Pinot Gris & Riesling - 2023

Domaine Lafage Narassa, Red Wine - \$15

Languedoc Roussillon, France, Syrah & Grenache - 2020

Spring French 75 - \$14

Cold River Gin from Maine, Raspberry Liquor, Lemon Juice and Sparkling Rosé

Sierra Nevada Non-Alcoholic Beer \$6.00

Trail Pass Golden Ale

*Before placing your order, please inform your server if anyone in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
food-borne illness, especially if you have certain medical conditions.*