



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

Please Choose one item per course

A P P E T I Z E R S

Duck Meatballs with Swiss Chard and Apricot Jus

Brandade Tartine with Golden Beet Conserva

Celeriac and Potato Rosti with Chevre and Arugula

Endives with Spiced Pepita Vinaigrette and Cranberries

E N T R E E S

Red Wine Braised Pork with Carrots and Pearl Onions over Polenta

Dijon Fricassee of Chicken Breast with Escarole and Potatoes

Pan Roasted Haddock with a Ragout of Sunchokes and Beans

Dunk's Mushrooms Risotto with Grilled Broccoli, Gremolata, and Parmesan

D E S S E R T S

Honey Roasted Pumpkin with Chocolate and Honey Comb

Brandied Apple Cake with Mulled Cider Caramel

Ginger Cremeaux with Chestnut Praline and Sultana Muesli

Espresso Martini

S U G G E S T E D B E V E R A G E S

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

St Cosme Côtes du Rhône - violets and dark fruits with fine grained tannins \$16/58

Harvmosa - Grainger's Vanilla Vodka, Galliano, Prosecco, and Orange Juice \$15

Great Rythm Tropical Haze New England IPA \$8

*Please inform your server of any allergies, We have no hidden gluten, if its not a bread, pasta, or cake it is gluten free