



MN WINE BAR

Portsmouth Restaurant Week

PRIX FIXE MENU
\$42 PER PERSON

APPETIZERS

Butternut Squash Soup

Roasted butternut squash soup with cream, fresh sage and rosemary, brightened with a touch of lemon and finished with crispy Prosciutto.

Bosc and Bleu Vol au Vent

Pear compote with thyme, black pepper & honey topped with Bleu cheese baked in a puff pastry cup.

Harvest Lentil Salad

Lentils, goat cheese, roasted delicata squash, pomegranate, arugula, toasted almonds & Sherry vinaigrette.

Escargots de Bourgogne

Burgandy escargots baked in garlic-parsley butter, served with slices of fresh baguette.

ENTREES

Forest Galette

Rustic savory galette with local NH mushrooms, leeks & pumpkin ricotta.

Boeuf Bourguignon

Classic French red-wine braised beef with mushrooms, carrots, pearl onions & bacon, served with rustic mashed potatoes.

Duck Confit

Crispy duck legs served with haricots verts, roasted potatoes and demi-glace.

Seared Haddock

Pan seared haddock with roasted carrots, Swiss chard, harissa beurre blanc and toasted hazelnuts.

DESSERTS

Gâteau aux Pommes

Apple cake with Granny Smith apples & sliced almonds.

Mousse au Chocolat

Silky dark chocolate mousse finished with chopped dark chocolate.

Blackberry Tart

Blackberry tart with warm spices, streusel & vanilla ice cream.

DRINKS

Red Wine - Château Saint Sulpice, Bordeaux, Merlot Cabernet Sauvignon - \$14

White Wine - Château de Saint Cosme, Sauvignon blanc Viognier - \$14

Cocktail - Vanilla Espresso Martini made with Grainger's vanilla Vodka - \$14