



Fall Restaurant Week Menu

3 Courses for \$52
November 5-14, 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)

House Bread and Spread

Chef's Meze Plate: Trio of Dips (VG)

Moroccan Meatballs with poblano crema

Brussels Sprout and Kale Salad with candied pecans, roasted squash,
blue cheese and apple tahini dressing (VG)(GF)(N)

Boston Marrow Squash and Apple Bisque with chai crème fraîche and candied pepitas (GF)(VG)(N)

Mussels with delicata squash, apples and chorizo over brown butter orzo (GFa)*

MAIN COURSES (choice of)

Duck Cassoulet with flageolet beans and bacon

Salt Cod-encrusted Finfish with celeriac potato gratin, split pea purée and pickled beets

Cider-brined Boneless Pork Tenderloin with pistachio crusted Brussels sprouts, sweet potato purée,
and bacon-infused cider reduction (GF)(N)*

Pumpkin and Feta Kolokithopita on roasted green tomato trahana with spiced honey (VG)

DESSERT OR CHEESE (choice of)

Pumpkin Cheesecake with spiced Chantilly cream and brown butter caramel (GF)

Cranberry Sticky Toffee Pudding with molasses whip and cranberry reduction

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

Bleu de Brebis – St. Paul Bay QB – pasteurized sheep's milk, semi-soft blue veined
Frolic – Haymay Creamery, VT – pasteurized cow's milk, bloomy rind with citrus, mushroom and hay notes
Verano – Vermont Shepherd, Putney, VT – raw sheep's milk, firm, sharp and buttery

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