



RESTAURANT WEEK DINNER SPRING 2012

STARTERS

CLAM CHOWDER

CLAMS, POTATOES, CELERY, ONION, CREAM

SHAVED BEEF CARPACCIO

ARAGULA, TRUFFLE VINAIGRETTE, CANNELINI BEANS, SOURDOUGH CRISP

ARTISANAL MIXED GREENS

FRESH HAWAIIAN HEART OF PALM, RADISH, GRAPE TOMATOES,

BANYULS VINAIGRETTE

ENTREES

SEARED LOCAL SCALLOPS

FARRO RISOTTO, CARAMELIZED BRUSSEL SPROUTS AND

ROASTED CIPOLINI ONIONS, PROSCUITTO CRACKLE

BRAISED VEAL NOISETTE

CRISPY SOUR CREAM SPAETZLE, PORCINI MUSHROOMS,

BUTTERNUT SQUASH MADEIRA SAUCE

LOBSTER POT PIE

RED POTATOES, PEAS, CARROTS, PANCETTA, CORN VELOUTE,

OLD BAY SPICED PUFF PASTRY

DESSERT

CANDIED LEMON OLIVE OIL CAKE

LEMON GELATO, PINENUT BRITTLE, SEA SALT CAJETA CARAMEL

VALHRONA CHOCOLATE TERRINE³

HAZELNUT CHOCOLATE BROWNIE, FRANGELICO CHOCOLATE MOUSSE,

ESPRESSO DARK CHOCOLATE GANACHE, CRUSHED COCOA NIBS

DAILY SORBET, ICE CREAM AND GELATO TASTING