



Restaurant Week March 2011
Dinner \$33.11

First course:

Radicchio and Arugula Salad with Fiddlehead Tomme
Pickled Shallots, Citrus Vinaigrette

Roasted Vidalia Onion and Yukon Gold Potato Soup
House Cured and Smoked Bacon, Meyer Lemon Compote

Second Course:

Deconstructed Beef Wellington
Grilled Filet, Sautéed Spinach, Mushroom Ragout, Foie Gras Powder and Puff Pastry

“Pork and Beans”
House Made Smoked Pork and Roasted Apple Sausage with Boston Baked Beans, Home Made Brown Bread and Whipped Honey Butter.

Seared Atlantic Cod with Sweet and Sour Rhubarb Sauce
Bitter Greens, Roasted Baby Russet Potatoes

Dessert:

Cream Cheese Panna Cotta
Roasted Pineapple, Peppercorn Cookie

Roasted Banana Ice Cream
Banana Cake, Spiced Rum Toffee Sauce