



**SPRING RESTAURANT WEEK 2018**

Friday March 23rd – Saturday March 31st | \$25.18 PER PERSON

1st COURSE (choose one)

**ROASTED BUTTERNUT SQUASH BISQUE**

cinnamon creme fraiche

**SIMPLE GREENS**

gem lettuce, lola rosa, carrot,

radish, pecorino, dijon vinaigrette

**CHOURICO + CLAM FRITTER**

cherry pepper aioli

2nd COURSE (choose one)

**ROASTED CHICKEN**

Baffoni Farm half bird; fingerling potato,

baby carrots, radish, scallion, lemon butter

**PORK CHOP**

boneless; cider brined, baked beans,

grilled tuscan kale

**ATLANTIC SALMON**

spring onion polenta, asparagus, pea shoot, shaved mushroom

**GRAIN PLATE**

farro risotto, fried chick peas, mushrooms,

cauliflower puree, scallion vinaigrette

DESSERT (choose one)

**VANILLA CREME BRULEE**

**CHOCOLATE CAKE**

Dark chocolate cake, white chocolate ganache, oreo crumb