

# SPRING RESTAURANT WEEK 2020

Friday March 20<sup>nd</sup> – Sunday March 29th | \$26.20 PER PERSON

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## 1<sup>st</sup> COURSE

(choose one)

### NEW ENGLAND CLAM CHOWDER

native clams, bacon, fresh dill, potatoes

### SIMPLE GREENS

baby greens, radish, red onion, grana padano, lemon vinaigrette

### MUSSELS

tomato, shallot, tarragon, white wine, grilled bread

### STICKY WINGS

4 ea.; honey, gochujang, scallion, sesame, ranch

## 2<sup>nd</sup> COURSE

(choose one)

### CHICKEN MILANESE

herb panko crust, arugula, tomato, red onion,  
grana padano, lemon, olive oil

### BOLOGNESE

rigatoni, braised veal, beef + pork, tomato,  
red wine, cream, grana padano, basil

### ATLANTIC SALMON

grilled; herbed grains, roasted sweet potato,  
swiss chard, honey-sherry vinaigrette

### SWORDFISH

grilled; white bean-pancetta ragout, herb oil

## DESSERT

(choose one)

### LEMON BAR

shortbread crust, cinnamon, blueberry compote

### CHOCOLATE CAKE

dark chocolate ganache