



Restaurant Week Menu 2010

\$35.00 Person

(tax and gratuity not included)

First Course

Choice of:

Panzanella

Grilled peaches, plums, radicchio, Italian bread, pinot grigio vinaigrette

Poached White Asparagus

Serrano ham, "Sunnyside up Eggs," sea salt, pink peppercorn, hollandaise

Wild Boar Sloppy Joe Sliders

Fried sage leaves, pickled red onion

Entrée

Choice of:

New England Sea Scallops

Pear butter, corn polenta cake, crispy prosciutto, broccoli rabe, slivered garlic

Beef Tenderloin Medallions

Pickled farm stand tomatoes and jalapenos, braised spinach, fingerling potatoes

Kurobuta Pork Belly Risotto

Parmesan Reggiano, fried shallots, red wine glaze, chili flakes

Dessert

Choice of:

Honeyed Goat Cheese Tart

Mascarpone sauce, honey comb

Oatmeal Cookie Sandwich

Vanilla bean ice cream, fresh mint, blackberries

Devil's Food Cake

Valrhona chocolate, salted caramel peanuts

Restaurant Week Wines:

Cono Sur Sauvignon Blanc

or

San Silvestro 'Ottone' Barbera

\$7.00/glass \$28.00/bottle