



**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*