



DINNER FOR TWO

THREE COURSE PRIX FIXE MENU • \$85 PER COUPLE

JANUARY 4-8, 2023

BOTTLE OF HOUSE WINE

SOUP OR SALAD

NEW ENGLAND CLAM CHOWDER

clams, red bliss potatoes, onions

KALE CAESAR

lacinato kale, croutons, shaved parmigiano reggiano

ENTRÉES

VEGETABLE NAPOLEON

balsamic brussels sprouts, spinach, roasted peppers,
portobello mushroom, tri-colored quinoa, cashew milk "mozzarella",
sundried tomato pesto, basil oil, red pepper jus

PAN ROASTED DUCK BREAST

crispy sesame sushi rice cake, peppers, daikon radish, napa cabbage,
snow peas, shiitake mushroom, garlic, ginger, lemongrass, asian plum bbq sauce

SHRIMP SCAMPI

cherry tomatoes, fresh herbs, lemon

GRILLED FLAT IRON STEAK

roasted garlic mashed potatoes, balsamic roasted
brussels sprouts, red wine demi-glace

DESSERTS

CHOCOLATE TORTINA

hazelnut gelato

VANILLA BEAN CRÈME BRÛLÉE

*Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. • Please inform us of any food allergies.