



Restaurant Week 2010

First Course

Choice of Oysters or Cherrystones on Half Shell
Saffron Mignonette and Meyer Lemon Cocktail Sauce*

-or-

Traditional New England Clam Chowder
Griddled White Corn Bread

-or-

Hearts of Romaine Caesar Salad, Parmesan Cheese Croustades

-or-

Pan Seared Cod Cake
Sweet Corn and Fava Bean Salsa

Second Course

Parmesan Cheese Tossed Fresh Pappardelle
Spinach, Tomato and Basil Sauce

-or-

Simply Grilled Daily Catch
Steamed Gingered Rice, Seasonal Vegetables, Fresh Lemon Juice

-or-

Lemon and Herb Chicken Breast
Melted Leeks and Chardonnay Demi

-or-

Grilled Prime Filet Mignon
Honey Mushrooms and Roasted Vegetables*

Third Course

New York Style Cheesecake
Candied Cranberry Compote

-or-

Dark Chocolate Espresso Pie
Raspberry Compote

-or-

Caramelized Pear Brûlée
Cinnamon Walnut Shortbread

-or-

Lemon and Raspberry Curd Tart
Orange Custard Sauce

*Massachusetts Food Code Requires Disclosure that the Consumption of Raw or Undercooked Meat, Fish or Egg Products
May Increase Your Risk of Foodborne Illness