



RESTAURANT WEEK

*November 5-11th
3 Courses · \$45 per person
available after 4pm*

FIRST COURSE

SELECT ONE

THE HARVEST

mixed lettuce, granny smith apple,
dried cranberries, candied pecans, blue cheese,
maple balsamic dressing (V) (GF)

CAESER

romaine hearts, herb croutons,
parmigiano-reggiano,
house caesar dressing

NEW ENGLAND CLAM CHOWDER

oyster crackers

SECOND COURSE

SELECT ONE

MIXED MUSHROOM FETTUCCINE

english peas, dried tomato,
porcini truffle crema, parmigiano-reggiano (V)

NORWEGIAN SALMON FILET

pan seared, mashed potato,
bacon brussels sprouts, citrus butter sauce

CHICKEN FRANCESE

garlic spinach, chateau potato,
lemon, fine herbs, white wine butter

SPAGHETTI & MEATBALL

hand crafted ½ lb meatball,
pomodoro, parmigiano-reggiano

THIRD COURSE

SELECT ONE

GELATO

a selection of seasonal gelato

CRÈME BRULEE

chef's daily selection



RESTAURANT WEEK

November 5th
3 Courses · \$45 per person
available after 4pm

FIRST COURSE

select one

THE HARVEST

mixed lettuce, granny smith apple,
dried cranberries, candied pecans, blue cheese,
maple balsamic dressing (V) (GF)

CAESER

romaine hearts, herb croutons,
parmigiano-reggiano,
house caesar dressing

NEW ENGLAND CLAM CHOWDER

oyster crackers

SECOND COURSE

select one

MIXED MUSHROOM FETTUCCINE

english peas, dried tomato,
porcini truffle crema, parmigiano-reggiano (V)

NORWEGIAN SALMON FILET

pan seared, mashed potato,
bacon brussels sprouts, citrus butter sauce

CHICKEN FRANCESE

garlic spinach, chateau potato,
lemon, fine herbs, white wine butter

SPAGHETTI & MEATBALL

hand crafted ½ lb meatball,
pomodoro, parmigiano-reggiano

THIRD COURSE

select one

GELATO

a selection of seasonal gelato

CRÈME BRULEE

chef's daily selection