



3 COURSES FOR \$35

FIRST COURSE

CHOOSE FROM:

HOUSEMADE OYSTER CHOWDER

Truffle Oil, Chives, Smoked Bacon

BAKED CHATHAM LITTLENECKS

Baby Spinach, Parmesan Cheese, Pancetta Butter, Thyme

SPRUCE SMOKED SALMON

Grain Mustard-Mayo, Scallions, Capers, Crispy Potato Gaufrettes

BABY LETTUCES

Asian Pear, Smoked Almonds, Parmesan Cheese, Bacon, Sherry Vinaigrette

GRANNY SMITH APPLE AND BUTTERNUT SQUASH BISQUE

Dried Cranberries, Red Wine Reduction

SECOND COURSE

CHOOSE FROM:

PAN SEARED DUCK BREAST

Apple-Fennel-Sweet Potato Gratin, Honey Pumpkin Butter, Pecans, Cider Glaze

GRILLED FLAT IRON STEAK

Fingerling Potatoes, Sweet Corn Bechemel, Marinated Tomatoes, Port Demi Glace

SEARED ATLANTIC COD

Cauliflower Puree, Crispy Sweet Potatoes, Braised Swiss Chard, Pine Nuts, Golden Raisins, Red Wine Reduction

GRILLED MARINATED SHRIMP

Risotto, Baby Peppers, Marinated Tomatoes, Braised Spinach, Pancetta Butter

THIRD COURSE

CHOOSE FROM:

HOUSEMADE ICE CREAM OR SORBET

Nightly Selection

ÉCLAIR CAKE

Boston Cream, Chocolate Ganache

PECAN TARTE

Graham Cracker Crust, Sweet Potato

CHOCOLATE-HAZELNUT PANNA COTTA

Raspberry Sauce, Crème Anglaise

ENJOY!

\$35 per person, does not include tax or gratuity

Please no substitutions.

