

RESTAURANT WEEK LUNCH MENU

JANUARY 15- JANUARY 22, 2017

TWO COURSES \$20 tax and gratuity additional

FIRST COURSE SELECTION

NEW ENGLAND CLAM CHOWDER

manila clams, applewood smoked bacon

CREAMED PARSNIP SOUP

curry and roasted shrimp

ROASTED BEETS

tandoori spiced yogurt and wild arugula

MIXED ORGANIC GREENS

golden balsamic vinaigrette

ENTRÉE SELECTION

WILD AUSTRALIAN ALBACORE NIÇOISE SALAD

anchovy, haricot vert

CRABCAKE SANDWICH

celery root remoulade, housemade french fries

WILD COSTA RICAN MAHI MAHI CAPONATA

pan seared with sherry gastrique and maldon salt

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