



■■■ FALL RESTAURANT WEEK 2024 ■■■

\$44.00 PER PERSON

—■ 1st Course ■—

**New England Clam Chowder**

*ocean clams / Yukon potatoes / smoked bacon / fresh herbs / chives*

**Smoked Red Chile Pork Tacos**

*pickled onions / Cotija / cilantro / chipotle aioli / chili de arbol salsa / flour tortillas*

**Roasted Local Beet Salad**

*Arugula, roasted local beets, beet giardiniera, Crow's dairy goat cheese, party nut mix, strawberries, basil oil, balsamic reduction.*

—■ 2nd Course ■—

**Prosciutto Wrapped Pork Tenderloin**

*green beans / crispy fingerling potatoes / Mom's warm bacon vinaigrette / heirloom cherry tomatoes*

**Short Rib and Pesto Gnocchi**

*house braised beef short rib / gnocchi / herb pesto cream sauce / heirloom cherry tomatoes / Romano cheese*

**Wood Grilled Red Trout**

*celery root puree / roasted butternut squash / citrus pomegranate salsa / lemongrass beurre blanc*

—■ Dessert ■—

**Harvest Sundae (GF)**

*cinnamon swirl ice cream / bourbon spiced pears / party nut mix / salted caramel / blackberries*

**Lemon Panna Cotta**

*caramelized pineapple & butterscotch compote / toasted coconut / roasted hazelnuts*