

One if by Land, Two if by Sea Summer Restaurant Week Menu*

\$35

Appetizer Choices

Cucumber Gazpacho
organic cumin yogurt, mint, dill, cilantro, balsamic

Merguez Sausage
white pearl onion, sweet yellow corn, snow peas, dates

Haricot Vert Salad
grape heirloom tomatoes, goat cheese, slithered almonds
basil, sherry vinaigrette

Entrée Choices

Grilled Bavette Steak
roasted radishes, fingerling potatoes, braised red cabbage, beef jus

Homemade Summer Squash Fettuccine
rustic peperonata sauce, oregano, Parmigiano reggiano

Wild Red Snapper
kalamata olives, preserved lemon risotto, herb salad

Sides \$8.00

* Roasted Sweet Potato with Rosemary and Garlic*

Truffle Soft Parmesan Polenta

Sautéed Red Swiss Chard

For the Table: "Famous" Pretzel Bread with Gruyere Cheese – home made
whole grain mustard \$8

Additional courses: Appetizers \$10, Entrees \$15, Desserts \$10

Dessert Choices

Almond Milk Panna Cotta with Sable Breton
fresh strawberries, strawberry sorbet

Mascarpone Cheesecake
huckleberry foam, huckleberry streusel, mixed berry compote, berry sauce

Gianduja Mousse
caramel bananas, banana bread ice cream

*Menu subject to change.