

PRIX FIXE DINNER

available 5pm-7:30pm

44 per person

FIRST COURSE

GREEN MARKET VEGETABLE SALAD

barley, flax, pole beans & sweet peppers

CLASSIC NEW ENGLAND CLAM CHOWDER

JAPANESE-STYLE STEAK TARTARE

sesame radish & dashi

BUTTERNUT SQUASH CARPACCIO

pomegranate & beurre noisette

OYSTERS ON THE HALF SHELL (+4)

SECOND COURSE

RICOTTA GNOCCHI

tomato & basil

GENTLY COOKED SALMON

asparagus, green beans & béarnaise

PAN-ROASTED CHICKEN BREAST

potato salad, coleslaw & peppery pan gravy

HANGER STEAK FRITES

sauce marchand du vin

THIRD COURSE

CHOCOLATE PUDDING

TAPIOCA PUDDING

ASSORTMENT OF COOKIES