



Restaurant Week March 2018

\$35

Appetizers

Choice of

*Baby Lettuces Tossed with White Balsamic Herb Vinaigrette
Diced Tomato, Cucumber, Balsamic Onions and Purple Ninja
Radish*

Soup of the Day

*House made Tagliatelli Puttanesca Fresca
Garlic, White Anchovy, Fried Capers, Spanish Olives and
Tomato*

*Chilled Bluff Hill Cove Oysters
Yuzu Crème Fraiche, Caviar, Serrano and Pickled Radish*

*Apricot Glazed Lamb Meatballs
Spiced Tomato Jam, and Green Onion Salad*

Entrees

Choice of

*White Horse Tavern Cassoulet
Confit Duck Leg, Duck Sausage, Pork Belly
Soldier Beans, Tomato, Garlic and Duck Fat Bread Crumbs*

*Catch of the Day
Roasted Tomato-Herb Couscous, Blistered Tomatoes
Romanesco Cauliflower and Smoked Paprika Oil*

*Royalton Farms Berkshire Pork
Cider and Bacon Braised Cabbage,
Caraway Spaetzel, Apple and Caramelized Onion Broth*

*Grilled Teres Major Steak
Peruvian Potatoes, Grilled and Pickled Vidalia onions
Chimichurri and Worcestershire Glaze*

Desserts

Choice of

*Chocolate and Cherry Trifle
White Chocolate Bread Pudding layered with Chocolate Semi-
fredo and cherry Compote*

*Grilled Pound Cake
Confit Citrus, Pistachio and Whipped Cream*

***Executive Chef Rich Silvia
Chef de Cuisine Chris Jones***

*Please inform your server of any allergies
The consumption of raw or undercooked food increases the
risk of food borne illness*

