



FORTY-FIVE DOLLAR PRIX FIXE RESTAURANT WEEK 2010

APPETIZER

- CLASSIC CAESAR SALAD** *Crisp Romaine, Parmesan Reggiano Croutons, Creamy Garlic Dressing*
ROASTED BEET SALAD *Salsify, Mache, Sunflower Seed Crisp, Rice Wine & Cardamom Vinaigrette*
ATLANTIC SALT COD *Pickled Onions, Kalamata Olives, Tomato Confit, Quail Egg*
ROASTED SQUAB BREAST *Mizuna, Pistachio, Apricot-Ginger Chutney, Foie Gras*
NANTUCKET FLUKE SASHIMI *Napa Cabbage, Grapefruit, Ponzu, Chives*
JUMBO LUMP CRAB CAKE (ADD 8-) *Tomato, Cucumber & Mint Salad, Champagne Buerre Blanc*

ENTRÉES

- NANTUCKET FLOUNDER MEUNIERE** *Fava Beans, Honshimeji Mushrooms, Leeks, Verjus, Walnut Oil*
CRYSTAL FARM AMISH CHICKEN *Duxelle, Kale, Leg Confit, Black Truffle-Sweet Potato Purée*
NANTUCKET SHELLFISH STEW *Double Smoked Bacon, Smoked Mussels, Fennel, Absinthe*
PAN ROASTED ARCTIC CHAR *Baby Artichokes, 24 Hour Tomatoes, Frisee, Tapenade Emulsion*
MEYER BEEF SHORT RIB (all-natural) *Roasted Parsnip Purée, Bitter Greens, Red Wine Reduction*

DESSERT

- WARM CHOCOLATE BROWNIE** *Hazelnuts, Vanilla Ice Cream*
GRANNY SMITH APPLE IN PUFF PASTRY *Dulce de Leche Ice Cream*
VANILLA CREME BRULÉE *Fresh Berries*

Prix Fixe 45-
Choice of

Proprietors
David & Geoffrey Silva

Executive Chef
W. Scott Osif