



Restaurant Week Dine-in Menu

3 Courses for \$45
April 21 - 30

Menu items also available a la carte

(GF) (VG) (V) Some menu items may need to be modified. Please let server know about any dietary restrictions or allergies.

FIRST COURSE (choice of)

Fried Almonds, Olives and Garlic (GF)(V)

Chef's Meze: Trio of Dips with crackers (VG)

Parsnip Dumplings with local mackerel and lemon bagna cauda

Spring Lamb Meatballs with fruited couscous salad and zhoug

Governor Dale Farm Spring Greens with radishes and chèvre vinaigrette (GF)(VG)

English Pea and Fennel Soup with salmon roe and chive sour cream (GF)(VGa)

MAIN COURSES (choice of)

Spring Vegetable and Mushroom Paella (GF)(VG)

Gulf of Maine Fish with saffron risotto, broccoli rabe and beet soubise (GF)

Duck Breast with toasted hazelnut farro, bok choy and maraschino orange sauce

Maine Family Farms Beef Medallion with balsamic onion jus, potato purée and charred asparagus (GF)

DESSERT OR CHEESE (choice of)

Enna Chocolate Olive Oil Cake with chocolate ganache, port wine syrup and sumac sugar

Salted Caramel Budino with snickerdoodle crust, cardamom whip and salt flake (GF)

Cheese Slate paired with house mustard, house pickle and sweet condiment (Choose one)

Clothbound Cheddar – Grafton Village, VT – Raw cow's milk, cave aged, nutty and grassy

Jack's Blue – Parish Hill Creamery, VT – Raw cow's milk, dense, creamy and spicy

Mount Alice – Von Trapp Farmstead, VT – Pasteurized cow's milk, semi soft, earthy and creamy

(GF) Gluten Free, (VG) Vegetarian, (V) Vegan

Black Trumpet – 29 Ceres St. Portsmouth, NH – 603-431-0887