

BISTRO 1828

PEPPERRELL COVE

Restaurant Week

Choose one option from each course for \$45 per person

STARTERS

CREAM OF ASPARAGUS SOUP - House Made Croutons

BABY GREEN SALAD - Spring Radishes - Almonds - Pickled Onions - Shaved Parmesan
Lemon Vinaigrette

ENTRÉES

BRAISED BEEF STROGANOFF - Fettuccine - Spring Peas - Oyster Mushrooms

PAN SEARED HADDOCK - Jasmine Rice - Puttanesca Sauce

DESSERT

CHOCOLATE POT DE CRÈME - Torched Marshmallow - Graham Cracker Crumbs

VANILLA BREAD PUDDING - Whipped Cream - Caramel Sauce

FEATURED DRINKS

SPRING TIDE - Crème de Violette - Lavender Bitters - Lemon - Prosecco \$12

CHÂTEAU CHAPELLE D'ALIÉNOR, Bordeaux Supérieur Rouge 2018 \$10

TRIBUTARY BREWING - Nebenfluss German Pilsner 16oz Can \$8

