

# Spring Restaurant Week 2022

## *Appetizers*

### **Shrimp Lettuce Wraps**

Blackened seasoning, corn-avocado salsa, pickled red onion crema

### **Shaved Spring Asparagus Salad**

Herb-garlic marinated tomatoes, lemon, Manchego, pine nuts

### **Three Rivers Carrot-Ginger Soup**

Smooth puree with coconut milk, honey-cumin foam, sunflower seeds

### **Sweet Chili Glazed Pork Belly**

Smoked gouda cornbread, apple-jicama slaw

## *Entrees*

### **Grilled Flat Iron Steak and Frites**

Parmesan dusted fries, asparagus, black pepper aioli, demi-glace

### **Stuffed Chicken Primavera**

Baked with zucchini, summer squash, onion, tomato + mozzarella, pesto-couscous

### **Beet Cured Salmon**

Pan seared Scottish fillet, farro risotto, arugula, mango chutney

### **Ricotta-Truffle Beggar's Purses**

Porcini mushrooms, pea tendrils, sherry cream sauce, slice of grilled bread

## *Dessert*

### **Orange - Olive Oil Cake**

Warm chocolate chaud, whipped cream

### **Butterscotch Pudding**

Nilla wafers, fresh raspberry

### **Strawberry Crème Pie**

Mini tart crust, vanilla mousse, macerated strawberries

## *Drinks*

### **Matanza Creek Sauvignon Blanc**

*Sonoma County, CA*

### **Nielson Pinot Noir**

*Santa Barbara County, CA*

### **True North Northern Haze Juicy IPA**

*Ipswich, MA*

### **Pomegranate Fizz**

*Grainger's Vodka, Pomegranate Liqueur, Lemon Juice, Splash of Prosecco, served up*