



## Restaurant Week Portsmouth Three Course Dinner \$45

### Starters

#### Brussels and Kale Salad

Roasted squash, dates, house pancetta, blue cheese vinaigrette

#### VFF Chicken Croquet

Confit cornmeal fried drumsticks, serrano crème fraiche, bacon bits

#### Ginger Shrimp Galette

Shrimp, ginger and scallop cake, lemon mint cucumber salad,  
sesame aioli, spiced peanut crumble

### Entrées

#### Pan Seared Arctic Char

Roasted local carrot, swiss chard, vanilla butter, potato threads

#### Lamb Ragout

Slow braised lamb, orecchiette, dill yogurt sauce, pine nuts, currants, lemon zest

#### Broiled Sirloin

Gorgonzola picante, duxelles, potato croquettes, foie mousse, buttered peas

### Desserts

#### Spiced Pineapple Flan

Spiced pineapple compote, vanilla caramel flan, pistachio crumb, meringue

#### Cannoli Cheesecake

Ricotta cheesecake, graham crust, chocolate chips,  
pistachio dust, cannoli chip, candied orange

### Beverage Features

#### Spirit

Grainger's Deluxe Vodka Mixed Drinks

#### Wines by the Glass

Chardonnay, Diatom 'Bar-M', Santa Barbara, California

Cabernet Sauvignon, Arrowood, Sonoma County, California

#### Beer

Stranger In The Alps Pilsner, Barewolf Brewing, Amesbury, MA

Menu subject to change based on item availability. No substitutions, please.  
Cannot be combined with any other offers or discounts.