



Restaurant Week Portsmouth

Three Course Lunch \$25

Starters

Brussels and Kale Salad

Roasted squash, dates, house pancetta, blue cheese vinaigrette

VFF Chicken Croquet

Confit cornmeal fried drumstick, serrano crème fraiche, bacon bits

Truffled Crème of Mushroom Soup

Dunk's mushroom blend, truffle oil

Entrées

Corned Beef and Brie

Corned beef, brie, fig mustard, pretzel roll, house chips

Lamb Ragout

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

Herb Baked Haddock

Pea, farro ragout, caper cream

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.