

Dinner Prix Fixe Menu

Three Courses \$45

Two Courses \$35

Appetizer

NEW ENGLAND CLAM CHOWDER

FRESH BURRATA | cherry tomatoes, fresh basil, olive oil,
balsamic reduction, crostini

LITTLELEAF FARMS GREENS SALAD | mesclun
greens, crumbled goat cheese, roasted pistachios, and a maple
ginger vinaigrette

ROMAINE CAESAR | shaved parmesan, brioche croutons,
yolk-free dressing, white anchovies

Entree

CHICKEN MILANESE | breaded cutlet with arugula, red
onion, cherry tomatoes and a lemon dijon vinaigrette

LINGUINE FRUITTI DI MARE | sautéed lobster, shrimp,
and crab with garlic, cherry tomatoes, white wine, parsley, and
olive oil

MANGO GLAZED SALMON | chilled rice-noodle salad,
shaved carrots, brussels sprouts, and cucumber with a tahini
dressing

ASPARAGUS RISOTTO | parmesan, lemon, black garlic

Dessert

APPLE STRUDEL | caramel sauce, vanilla bean ice cream

CARROT CAKE | cream cheese icing, caramel sauce