

Restaurant Week March 2010

Lunch

Soup Du Jour

Clam Chowder

Simple Green Salad w/ raspberry vinaigrette

Caesar Salad with foccacia croutons

Lobster Arrancini with harissa cream sauce, roasted tomatoes and petit herbs

Entrée's

Chargrilled Certified Angus burger on a seeded brioche bun with hand cut fries cole slaw and a pickle

Smoked turkey with apple wood smoked bacon on white bread with hand cut fries cole slaw and a pickle

Mediterranean Shrimp sautéed with plum tomatoes, onions, garlic, caper, olives and tossed with feta over penne pasta

Seared Chicken Breast Paillard with mashed potatoes, sautéed broccoli rabe, and tomato relish

Grilled flat iron steak over a wild mushroom barlotto, red wine bordelaise, and a salad of petit herbs

Dessert

Key Lime Tart

Triple silk of chocolate

Bread pudding with butter bourbon sauce and vanilla gelatto

Restaurant Week March 2010
Dinner

Appetizers

White Horse Tavern Clam Chowder

Soup Du jour

Caesar Salad w/ Foccacia Croutons

Simple Green Salad w/ house raspberry dill vinaigrette

Entrée

Braised Beef Short rib over mashed potatoes with sautéed asparagus and braising jus

Skillet roasted chicken with roasted tomatoes and potato gnocchi
over spinach and pine nut pesto

Grilled pork loin over a warm leek, fennel, and fingerling salad with mustard seed
vinaigrette

Carrot-Kaffir Lime Poached Cod with roasted tomato risotto and spinach

Dessert

Key Lime Tart

Triple silk of chocolate

Bread pudding with butter bourbon sauce and vanilla gelatto

Restaurant Week Sunday Brunch

3/21 and 3/ 28

Appetizers

Clam Chowder

Simple Green Salad w/ raspberry vinaigrette

Fresh Fruit Cocktail

Entrees

Traditional Eggs Benedict

Poached eggs, Speck Ham on a toasted baguette with hollandaise sauce,
and breakfast potatoes

Mushrooms and Eggs

Creamy scrambled eggs served over toasted brioche and topped with sautéed mushrooms
with breakfast potatoes

Spiced Apple Babka

dipped in a creamy royal custard and served with bacon strips, roasted apple, and local
maple syrup

Seared Chicken Breast Paillard with mashed potatoes, sautéed broccoli rabe, and tomato
relish

Grilled flat iron steak over a wild mushroom barlotto, red wine bordelaise, and a salad of
petit herbs

Dessert

Key Lime Tart

Triple silk of chocolate

Bread pudding with butter bourbon sauce and vanilla gelatto