



Restaurant Week Menu
March 18th-March 27th 2010

First Course

Native farm egg at 143.6°, sunchoke, foraged mushrooms and mushroom broth

Farm-raised king salmon belly crudo, young herbs, citrus and extra virgin olive oil

Creamy soup of glazed parsnips, native sage, maple and fennel

Second Course

Classic Blanquette de Veau with South Dartmouth veal, trumpet royale mushrooms,
glazed onions and native carrots

Oven roasted branzini with native pea greens, mussels, grapefruit and mint

Hand-rolled potato gnocchi with a ragout of Texas wild boar

Third Course

Assorted tropical fruits with passionfruit, mango and coconut sorbets

Chocolate pot de crème with coffee and vanilla cream