



Restaurant Week Dinner Menu

Appetizers

Shortrib Shumai

Dumplings Stuffed with Shredded Shortrib, Ground Kobe Beef and Roasted Onion, Served in Seasoned Broth

Cheese Plate

Imported and New England Farmed Cheeses Served with Crostini, Acacia Honey and Sliced Apple

Thai Lobster Tom Ka Ghai' Soup-

Fresh Lobster, Hot Chilies, Cilantro, Scallion, Coconut, Lemongrass, and Simmered in Creamy Coconut Milk

Mixed Greens Salad

With fresh tomatoes, cucumbers, and house dressing

Entrée

Salmon Fillet 'Pan Roast'

Salmon Fillet Roasted with Shallots, Prosciutto, Grapefruit Sections, Basil, Pinenuts over White Wine Risotto

Braised Boneless Shortribs of Beef

with Chianti and Dried Cherries-Served with Red Skin Mashed Potatoes,
Natural Jus Reduction, and Dressed Baby Spinach

Thai Statler Chicken Breast

Marinated in Lemongrass, Garlic, and Coconut Milk with Steamed Jasmine Rice and Broccoli Rabe

Vegetarian Pasta-

With Garlic, Shallots, Broccoli Rabe, Mushrooms Spinach and EVOO Tossed with Choice of Pasta

Dessert

Flourless Deep Dark Chocolate Fudge Cake

Whipped Cream, Home Made Chocolate Sauce

Apple Turnover

Apples, Spice, brown sugar, wrapped in a puff pastry with a Rum Anglaise

