



## RESTAURANT WEEK | FALL 2024

SELECT ONE FROM EACH COURSE - \$42

### 1ST COURSE

#### NEW ENGLAND CLAM CHOWDER

Chopped clams, bacon, celery, onion, potato and cream (GF)

#### ROASTED BEET SALAD

Roasted red and golden beets tossed with baby mixed greens, tomatoes, red onions, candied pecans, crumbled blue cheese and a herb vinaigrette.

### 2ND COURSE

#### SAFFRON SHRIMP PAPPARDELLE

Shrimp with spinach, sun-dried tomatoes, zucchini, shallots, garlic, lemon zest, heavy cream and saffron.

#### BRAISED SHORT RIBS

Served over creamy mashed potatoes, gastrique, crispy shallots, and grilled rainbow carrots. (GF)

### 3RD COURSE

#### APPLE GALETTE

House-made pie crust filled with thinly sliced and spiced apples and blueberries served with whipped cream and caramel.

#### CHOCOLATE TORTE

Served with whipped cream and raspberry sauce.

### FEATURED BEVERAGES

#### COCKTAIL

##### ELDER FRAZIL

St. Elder frozen espresso martini / 10

#### BEER

##### PISCATAQUA LAGER

Earth Eagle Brewing / 6

REGULAR MENU ALSO AVAILABLE

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.