



PRICE FIX MENU

Tuesday, Wednesday, Thursday, Friday & Saturday

Please Choose One from Each Category

APPETIZER

Cider Braised Butternut Squash on Goat Cheese Toast

Soup Of the Day

Steamed Littleneck Clams, New England Style with Crispy Pork Belly

Shredded Kale Salad with Dried Fruit, Pumpkin Seeds, Quinoa, White Balsamic Vinaigrette, & Shaved Grana Padano

ENTREE

Pork Osso Bucco with Mashed Potatoes

Grilled Salmon over Herb & Garlic Spaghetti Squash, with Roasted Tomato and Lemon Cream

Airline Chicken Breast over Roasted Root Vegetables with Garlic-Thyme Butter

Grilled Hanger Steak with Maître D Hotel Butter

DESSERT

Pumpkin Cream Brulee

Flourless Chocolate Truffle Cake with Coconut Gelato

Caramelized Apple Tart

Chef Fred Kormann

Hepworth Farm Vegetables & Fruit used in the preparation.