

~ Maintine Restaurant Week ~

Select One From Each Course \$45 per guest.

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~ First Course ~

AUTUMN SQUASH BISQUE

Roasted Pumpkin Seeds, Chili Oil

GENERAL TSO'S CAULIFLOWER

Tempura Cauliflower, Broccoli, Sesame Seeds, Scallions (G)

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche,
Crispy Polenta 'Croutons' (D,G)

YELLOWFIN TUNA TARTARE*

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G)

~ Second Course ~

SPICY LAMB BOLOGNESE

House Made Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil Ricotta (D,G)

RAINBOW TROUT

Brussels Sprouts, Baby Turnip & Black Pepper Bacon Hash,
Buttery Rutabaga Puree, Apple Cider Gastrique (D,G)

FALAFEL BURGER

Falafel Patty, Feta Cheese, Tzatziki, Sprouts, Red Onion,
Tomato, Mixed Greens (D,G)

GIANNONE FARM ROASTED HALF CHICKEN

Local Mushrooms, Crispy Sunchokes, Braised Greens,
Sherry Onion Jus (D,G)

~ Dessert ~

TUXEDO MOUSSE CAKE (D,G)

**Consuming raw or under cooked seafood, shellfish, eggs or meats
increases the risk of food borne illness.*

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 6 or more