



## 3 COURSE PRIX FIXE MENU

\$29.00 if seated between 5:00 and 5:15 *Beverages, tax and gratuity not included*

### Appetizers

#### Garden Salad

mixed greens with cherry tomatoes, carrots, cucumbers, croutons (*optional*), choice of dressing

#### Caesar Salad

shaved Parmesan, creamy Caesar dressing, croutons (*optional*), whole anchovies (*optional*)

#### New England Clam Chowder

#### Soup of the Day

#### Smoked Salmon Terrine

horseradish cream, fried capers, sliced red onion, toasted croustades

### Entrées

#### Grilled Salmon with Oyster Mushrooms, Leeks and Heirloom Cherry Tomatoes

herb beurre blanc, sautéed baby kale, Wehani rice

#### Chicken Francaise

fresh vegetable, Merion potato cup, lemon caper beurre blanc

#### Pappardelle Bolognese

with shaved Grana Padano

#### Boneless Beef Short Ribs

braised carrots and onions, mashed potatoes, rich red wine sauce

#### Roasted Delicata Squash stuffed with Tabbouleh and Veggies

with babaganoush, blistered cherry tomatoes, roasted corn-tomato salsa, tomatillo salsa verde

*Carnivores and pescatarians:* if you wish, add a 4 oz. portion of grilled salmon or chicken breast

### Desserts

#### Key Lime Pie

Chocolate Pots de Crème with Whipped Cream,  
Bananas Foster Bread Pudding with Caramel Sauce  
Vanilla Ice Cream