



Portsmouth Restaurant Week Dinner Menu

Appetizer or Salad

Your Choice of One

Tuna Carpaccio with Wasabi Aioli and Pickled Ginger

Braised Short Rib with Sweet Potato Orzo And Horseradish Gremolata

BBQ Cajun Shrimp with Wild Rice Timbale

Mini Lamb Pot Pie

Grilled Heart of Romaine with Anchovy Vinaigrette

Watercress and Arugula Salad

*with Poached Pear, Mandarin Orange, Raspberries,
Brie Crouton and Herbed Honey Vinaigrette*

Entrées

Your Choice of One

Oven Roasted Pork Shank with Creamy Polenta and apple Cider Demi-Glace

Salmon en Croute

*a Fillet of Salmon wrapped in Puff Pastry filled with Mushroom Duxelle
served with a roast Shallot Chardonnay Sauce*

Pan Seared Rib Eye Steak with Whipped Yukon Gold Potatoes,
Wild Mushroom Pan Gravy and Fried Onion Strings

Bacon Wrapped Haddock with Cauliflower Purée, Mashed Carrots and Turnips

Dessert

Your Choice of One

Kahlua Crème Brûlée

Maple Bourbon Apple and Dried Cherry Tart
served warm with Vanilla Ice Cream

*Your choice of Appetizer or Salad,
plus a Dinner Entrée and a Dessert*

\$29⁹⁵ per person plus tax and service charge

Inquire about our Special Lodging Package



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reminiscent of the grand
hotels of the 1920's**

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