



PORTSMOUTH FALL RESTAURANT WEEK
3 COURSE PRIX FIXE \$52 PER PERSON

A P P E T I Z E R S

Whipped Chèvre with Tomato Jam, Arugula, and Pink Pepper Corn Vinaigrette

Moules Frites with Soubise, Dill, and Espelette

Warm Duck Confit and Grilled Turnip Salad with Pickled Apple and Cranberry Compote

Squash Soup with Delicata Crisp, Spiced Oil and Herbs

E N T R E E S

Pan Roasted Half Chicken with Wild Rice, Escarole and Mustard Cream

Juniper Braised Beef with Red Cabbage and Rutabaga Potato Croquette

Grilled Monkfish with Vadouvan Coconut Sauce, Potatoes, Leeks, and Carrots

Mushroom Risotto with Kale, Truffled Garlic Chips, and Parmesan

D E S S E R T S

"Peara Cotta" with Mulled Wine Caramel and Tuile

Chocolate Semifreddo with Banana Anglaise and Blueberry Pepita Granola

Gingered Carrot Cake with Fromage Blanc Buttercream and Golden Raisins

S U G G E S T E D B E V E R A G E S

Château De Saint Cosme Micro Cosme wines from
Louis Barruol

Sauvignon Blanc-Viognier White Blend \$15/50

Granache Pinot Noir Red Blend \$15/50

Spicy Spresso - Ghost Reposado Tequila, Coffee Liqueur and Cold Brew \$15



GIN CLASSIC RIFFS

House Martini - Uncle Val's Botanical Gin, Ludo Vermouth, Orange Bitters, Lemon Twist \$17

Turkish Rose - Glendalough Irish Gin, Rose Cordial, Cardamom Bitters \$15

Empress G&T - Indigo Gin, Fancy Tonic, Surprises \$15

Savory Gimlet - Fennel Infused Aviation Gin, Cynar, Absinthe, Lemon \$16

Apiary - Oak Aged Gin, Honey, Lemon, Lapsang Souchong Bitters \$15

Black Parisian - Scapegrace Black Gin, Dry Vermouth, LoFi Gentian, Crème de Cassis \$16

NEGRONIS

Classic Negroni - Hardshore Gin, Campari, Sweet Vermouth, Rosemary Bitters \$15

Bianco Negroni - Citadel Gin, Salers Apertif Gentiane, Dolin Blanc, Orange Bitters \$15

Tan Negroni - Barr Hill Tomcat, Cardamaro, Dolin Blanc \$17

Mezcal Negroni - Citrus Washed Mezcal, Cocchi Americano, Amaro del Etna \$15

HOUSE COCKTAILS

Guavagool - Teremana Blanco, Guava, Rose, Grapefruit, Lime, Pink Peppercorn \$15

Gin(ger) Beer - Hopped Gin, Ginger Syrup, Lemon, IPA \$15

Rocky 6 - Rockey's Botanical Liqueur, Génépy, Goldie's Gin, Lemon, Simple \$16

Amaro Fashioned - Four Roses Small Batch Bourbon + Amante & Etna Amari \$15

N/A MOCKTAILS

N/A **"Whisky" Sour** with Feragaia "Scotch", Lemon, Simple Syrup and Egg White \$12

Sober in Sicily - Italian Lemon Soda, White Verjus, Cucumber, Honey, and Lime \$12

N/A **'Groni** - Lyre's "Gin", Red Verjus, Burnt Coffee Syrup, Red Bitter Soda \$12

WHITE WINES

Aguila **Cremant** de Limoux \$14

MicroCosme **Sauvignon Blanc** \$15

Jasci **Pecorino** \$15

Noah River **Chardonnay** \$14

RED WINES

La Kiuva **Nebbiolo** \$16

Micro Cosme **Pinot/Granache** \$15

Cantine Colosi **Nero d'Avola** \$15

Chateau L'Angevin **Bordeaux** \$15

BEERS

Liar's Bench No Dice **Pilsner** \$8

Loaded Question Smoked Helles \$8

Great Rhythm Tropical Haze **NEIPA** \$8

Guinness Nitro Can \$6

Tributary **Pale Ale** \$8

Sierra Nevada Trail Pass **N/A** Golden \$6

SNACKS

Frites with Truffle Ketchup \$5

Smoked **Trout** Pâté \$8

Duck Liver Mousse \$7

Warm **Olives** \$6

Lil's **Baguette** with Butter \$4

Swell Oysters Mignonette \$3ea*