



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

A P P E T I Z E R S

Grilled Cucumbers with Heirloom Bean and Pea Ragout topped with Feta
Poached Gulf Shrimp with Grilled Asparagus, Pea Shoots, and Saffron Aioli
Pulled Duck Confit with Wine Braised Raddichio and Hazelnuts
Green Salad with Radishes, Bayley Hazen Blue, Croutons, and Vinaigrette

E N T R E E S

Pan Roasted Stater Chicken Breast with Lentils, Leeks, Parsnips and Sauce Dijon
Mushroom Bourgonion with Spinach Over Polenta
Roasted Hake with Artichoke and Carrot Barigoule and Potato Rosti
Grilled Lamb Sirloin with Fennel, Cippolini Onions, Fingerling Potatoes, and Pea Purée

D E S S E R T S

Hazelnut Genoise with Umeboshi and Maple Caramel
Chocolate Mousse with Vanilla Crumble and Strawberries
Selection of two New England Cheeses with Accompaniments

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

Landhaus Mayer Gruner Veltliner, Austria \$14
Château de Berne Romance Rosé, South of France \$14
Cantine Colosi Nero d'Avola, Sicily \$15
It's Spring Spritz - Etna Aperitif with Prosecco and Club Soda \$15
Still Winter Spritz - Etna Amaro with Lambrusco and Club Soda \$15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



GIN COCKTAILS

- House Martini - Uncle Val's Botanical Gin, Dolin Blanc, Orange Bitters, Lemon Twist \$17
Turkish Rose - Botanist Gin, Rose Cordial, Cardamom Bitters \$15
Bianco Negroni - Citadel Gin, Salers Apertif Gentiane, Dolin Blanc, Orange Bitters \$15
Savory Gimlet - Fennel Infused Aviation Gin, Cynar, Absinthe, Lemon, Celery Bitters \$16
Tan Negroni - Barr Hill Tomcat, Cardamaro, Dolin Blanc \$17
Classic Negroni - Hardshore Gin, Campari, Sweet Vermouth, Rosemary Bitters \$15
Apiary - Oak Aged Gin, Honey, Lemon, Lapsang Souchong Bitters \$15
Empress G&T - Indigo Gin, Fancy Tonic, Surprises \$15
Green Tea Gimlet - Drumshanbo Gunpowder Gin, Green Tea Simple, Lime \$16

HOUSE COCKTAILS

- Jungle Bird - "Mix Tape" Rum, Campari, Lime, Pineapple, Demerara Syrup \$15
Guavagool - Teremana Blanco, Guava, Rose, Grapefruit, Lime, Pink Peppercorn \$15
Mezcal Negroni - Citrus Washed Mezcal, Cocchi Rosa, Amaro del Etna \$15
Amaro Fashioned - Four Roses Small Batch Bourbon + Nonino & Dola Dira 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
N/A Spritz - Wilfred's Aperitif, White Verjus, Soda \$12

WHITE WINES

- La Gioiosta Prosecco \$13
Landhaus Mayer Gruner Veltliner \$14
l'Oracle Chardonnay \$14
Ch de Berne Romance Rosé \$14

RED WINES

- Pietrascura Lambrusco (chilled sprkling) \$15
l'Ecette Burgundy \$17
Bois de la Garde Cotes du Rhone \$15
Cantine Colosi Nero d'Avola, Sicily \$15

BEERS

- Liar's Bench No Dice Pilsner \$8
Loaded Question Delicaat Table Bier \$8
Great Rhythm Tropical Haze \$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
Cheeses \$10 ea or 3 for \$28