



— THE —
NORTH HOUSE



Restaurant Week

\$50 per person

Starters

Fried Calamari Cherry Peppers | Marinara | Sriracha Aioli

French Onion Soup Provolone | Gruyere | Crostini

Quinoa Brussel Salad Candied Walnuts | Butternut Squash | Goat Cheese | Orange Segments | Pickled Red Onion | Apple Cider Vinaigrette

Coconut Shrimp Sweet Chili Sauce | Charred Lemon

Entrees

Bouillabaise Saffron Tomato Broth | Little neck clams | PEI Mussels | Shrimp | Crostini | Cod | Calabrian Chili Rouille

Duck Breast Butternut Squash Puree | Toasted Farro | Duck Confit | Local Mushrooms | Shaved Brussel Sprouts | Lingonberry Demi

Panseared Pork Chop Pommes Aligot | Broccoli Rabe | Peach Mostarda

8 oz Filet Truffle Mashed Potatoes | Broccoli Rabe | Demi Glaze | Herb Compound Butter + \$10

Dessert

Mimi's Pumpkin Cake Brown Sugar Cream Cheese Frosting | Toasted Chopped Pecans | Pecan Praline Sauce

Creme Brulee Chai Tea Custard | Caramelized Cinnamon Sugar | Maple Brown Sugar Biscotti

