

Avon Restaurant Week

menu

\$52 Prix Fixe

First Course

POACHED PEAR SALAD

mixed greens, anjou pear, manchego, candied walnut, champagne vinaigrette

OYSTERS ROCKEFELLER

east coast oysters, pernod cream sauce, spinach, parmesan

NEW ENGLAND CLAM CHOWDER

quahog clam, applewood bacon, red bell pepper, potato

POINT JUDITH CALAMARI

cherry pepper, sambal aioli, marinara

Second Course

PECAN SMOKED BRISKET

roasted garlic mashed potato, broccoli rabe, chipotle bbq

PAELLA

saffron rice, chorizo, PEI mussel, shrimp, littleneck clam, calamari, espelette

PRIME FLANK STEAK

cilantro lime cottage fries, garlic braised haricot vert, red chimichurri

BRANZINO

marcona almond romesco, fregola, roasted red pepper, spinach, fried basil

Third Course

CREME BRULEE

vanilla bean custard, caramelized sugar

PEANUT BUTTER FLOURLESS TORTE

flourless chocolate cake, chocolate ganache, peanut butter mousse, toasted peanut brittle

CHOCOLATE STRAWBERRY CHEESECAKE

chocolate ganache, whipped cream, sweet strawberry salsa



Scan to WIN!!