

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

FILET AU POIVRE +5

8 oz filet mignon, black truffle mashed potato, broccoli rabe cacio e pepe, cognac cream sauce

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

vanilla bean custard, caramelized sugar

CHOCOLATE STRAWBERRY CHEESECAKE

chocolate ganache, whipped cream, sweet strawberry salsa



Scan to WIN!!