

PS 7's
Restaurant Week Winter 2010
Dinner – 3 courses \$35.10

Starters

choose one

Sarah's Salad (V)

Field greens, candied hazelnuts, dried cranberries, mascarpone lemon dressing

Warm Spinach Salad

Mustard-thyme dressing, red onion rings, bacon, wild mushrooms, feta

Allagash White-Steamed P.E.I. Mussels

House-made sausage, cilantro, polenta

Market Chopped Salad (V)

Romaine, radicchio, market vegetables, champagne vinaigrette

Butternut Squash Soup

Chestnut caramel

Sundried & Roasted Flatbread (V)

Eggplant, pesto, sundried tomatoes, feta

Mains

choose one

Pan-Seared Trout

Winter vegetable "ribbons", bacon-Coca Cola gastrique

Pan-roasted Rockfish

gnocchi, leeks, mushrooms, cauliflower, pastis

Seared Tuna

Ginger-scented pastina, roasted pineapple gastrique

Wild Mushroom Risotto (V)

Shaved Reggiano, roasted wild mushrooms

Buzzed Beef

Coffee-crusting Tenderloin, mushrooms, potato cake, Bell's Porter butter & reduction

Pan-roasted Chicken Breast

Rosemary-lemon butter, thyme-roasted root vegetables

Stuffed Pork Loin

leeks, spinach, bacon, parmesan, thyme pan jus

Stuffed (V)

Balsamic Portobello, winter squash, soft polenta

Desserts

choose one

Hazelnut Candy Bar

Hazelnut cream, chocolate reduction

Chocolate Raspberry Mousse

Devil's food, raspberry puree

Profiterole

Cherry compote, toasted almonds, Lemoncello pastry cream

Bosc Pear Mousse

Cassis, shortbread crumble

Featured Wines \$25.00

2008 Verona "Romeo & Juliet" **Sauvignon Blanc** Blend, Veneto, Italy

or

2008 Marques de la Real Defensa, **Tempranillo**, Navarra, Spain