

PATE'S PRE-FIXE | \$55 PER PERSON

FIRST COURSE

NEW ENGLAND CLAM CHOWDER SH A D

Cream-Based Chowder, Chopped Sea Clams, Bacon, Potatoes, Onion, Celery, Fresh Herbs & Spices

CAESAR SALAD D A E S F

Romaine Hearts, Parmesan Cheese, Gluten Free Croutons, House-made Caesar Dressing, Anchovies on Request

SHISHITO PEPPERS & BRUSSEL SPROUTS A S V

Smoked Brussel Sprouts, Pan Roasted Shishito Peppers, Teriyaki Sauce, Korean Chili Threads

MAIN COURSE

BAKED STUFFED SHRIMP D A S SH F

Forbidden Rice, Asparagus, Orange-Citrus Sauce, Citrus Sweet Sauce, Seafood Stuffing

BRAISED SHORT RIBS D A S

Slow Braised Tender Short Rib Served Upon Creamy Polenta, Baby Carrots, Rosemary Reduction Sauce

PAN SEARED SWORDFISH D A E F S SE

Fresh Swordfish Steak, Generously Seasoned, Seared and Served with a Bacon Egg Fried Rice, Baby Bok Choy, Saffron Sage Butter Sauce, Crispy Leeks

CHICKEN RIGATONI D A

House Seasoned and 12-Hour Sous Vides Chicken Breast, Roasted Tomatoes, Asparagus Tips, Onion, Pancetta, Pomodoro

DESSERT

SNOWBALL D E S

Vanilla Ice Cream, Toasted Coconut, Rich Chocolate Sauce, Chantilly Cream, Berries

VANILLA BEAN CREME BRULEE G E D

Fresh Berries, Sugar Cookie, Chantilly Cream

SH D G E F A N S SE V

SHELLFISH DAIRY GLUTEN EGG FISH ALLIUM NUTS SOY SESAME VEGETARIAN

Before placing your order, please inform your server if anyone in your party has a food allergy.

Consuming raw & undercooked meat, poultry, seafood, shellfish & eggs may increase your risk of foodborne illness