



## ~ Portland Dining Month ~

*Three Course Menu 33.*

### Starter Course

#### Tuscan Bruschetta

Roasted garlic puree, caramelized onion, & micro greens

#### Zucchini Carpaccio

Thinly sliced zucchini topped with arugula, basil oil, red wine salt, and shaved parmesan

#### Asparagus & Carrot Salad

Shaved asparagus, carrots, & breakfast radish tossed with a lemon vinaigrette served over minted cous cous then topped with toasted almonds

### Main Course

#### Eggplant Cacciatore

Simmered roasted eggplant, bell peppers, & onion in our house made tomato basil sauce served over linguine and finished with basil oil

#### Lobster Mac & Cheese

Langoustine lobster tossed with fresh pasta in a light lobster cream sauce & house made mozzarella then topped with an herbed gremolata

#### Scallop Risotto

Seared scallops served over risotto tossed with Spring pea puree, sundried tomatoes, pancetta, mascarpone, and finished with Grana Padano

#### Pan Seared Ribeye

Served over cannellini bean puree, brussel sprout potato hash and finished with toasted pine nut red pepper romesco sauce

### Dessert Course

#### Amaretto Cheesecake

House made Amaretto cheesecake, graham cracker crust topped with caramel & candied almonds

#### Fragola Torta

Lemon syrup soaked vanilla cake topped with mascarpone whip cream, macerated strawberries and lemon curd

#### Apricot Sorbet

Apricot sorbet drizzled with a pomegranate coulis served with biscotti

**Executive Chef** - Rebecca Rayonez \* **Executive Sous Chef** - Tyler Graff \* **Pastry Chef** - Phoebe Hernick