

Salem Restaurant Week

First Course - choice of:

Mini Charcuterie Board

a rotating selection of cured meats, pates, terrines, sausages, and accompaniments

Roasted Delicata Squash Toast

mushroom pureé, spiced pumpkin seed, goat milk feta

Baby Kale Salad

kale, pears, goat cheese, pecans, squash, cider vinaigrette

Second Course - choice of:

Toasted Rye Penne

broccoli rabe, squash, shiitake, ricotta, chili

8oz Creekstone Sirloin

confit potatoes, sweet onion pureé, hen of the woods mushrooms, roasted baby carrots, pepper relish

Pan Seared Cod

Gloucester cod, Chatham mussels, tatsoi, dashi, shiitake mushroom, Tokyo turnip, salsify

Third Course - choice of:

Apple Crisp Crostata

cider reduction, cranberry, vanilla ice cream

Brownie Sundae

warm dark chocolate butterscotch brownie, smoked vanilla ice cream, salted hot fudge, candied nuts

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