

# NORTH END AT 4580

## PRIX-FIXE MENU

*\$35/PERSON, OPTIONAL WINE PAIRING ADDITIONAL \$15*

**WEDNESDAY, JUNE 19, 2019**

### FIRST COURSE

*(CHOICE OF)*

STEAMED MANILLA CLAMS WITH BUTTER GARLIC, SHALLOTS, WHITE WINE & LEMON- SERVED WITH GRILLED CIABATTA *(GFO AVAILABLE)*

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\*MEDITERRANEAN SALAD OF THINLY SLICED CUCUMBERS, RED ONION, CHERRY TOMATOES, MIXED OLIVES & FETA CHEESE DRESSED IN A GARDEN FRESH OREGANO-LEMON VINAIGRETTE

### SECOND COURSE

*(CHOICE OF)*

FRESH MAINE LOBSTER SALAD MIXED WITH SHRIMP, CELERY, CHARRED ONION & RED BELL PEPPERS STUFFED & BROILED IN LOBSTER SHELL WITH HERB PANKO BREAD CRUMBS -SERVED WITH A COGNAC-LEMON-BUTTER SAUCE *(GFO AVAILABLE)*

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LEMON & FRESH OREGANO GRILLED CHICKEN BREAST OVER A ROASTED RED PEPPER HUMMUS & SAUTÉED ASPARAGUS- TOPPED WITH A JALAPENO CHUTNEY & A SIDE OF HOUSE MADE PITA *(GFO AVAILABLE)*

### THIRD COURSE

*(CHOICE OF)*

BUTTERSCOTCH MOUSSE SERVED WITH WHIPPED CREAM, CRUMBLED GINGER SNAP COOKIES & A DRIZZLE OF BUTTERSCOTCH SAUCE

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\*FLOURLESS CHOCOLATE TORTE WITH GRILLED NECTARINES, TOASTED PISTACHIOS & A HONEY CHANTELLE CREAM