



## Portsmouth Restaurant Week Menu

November 2-12, 2011

### *Starters*

Stout Oak Farm Squash Bisque

Roasted Apple & Beet Salad

Local Organic Greens \* Goat Cheese \* Roasted Apple & Beet \* Walnuts \* Honey Vinaigrette

Ratatouille Tart

Local Eggplant \* Zucchini \* Winter Squash \* Tomato \* Onion \* Bell Pepper

Cheddar Cheese \* Brookford Farm Whole Wheat Crust \* Served with Tomato Coulis

### *Entrees*

Grilled Trout

Roasted Wild Mushrooms \* Horseradish Crème Fraiche \* Sides of the Day

Andrea's Smoked Chicken & Wild Oyster Mushroom Risotto

Autumn Harvest Strudel

Blue Moon Garden Kale \* Heron Pond Kabocha Squash \* Sage Butter

### *Desserts*

Local Pumpkin Cheese Cake

Chocolate Mousse

Thelma's Apple Gingerbread & Whipped Cream