



Restaurant Week Portsmouth
November 3-12, 2011

Three-course prix fixe menu \$29.95

First Course

Choice of

Lobster and Wild Mushroom Risotto

Creamy Arborio rice with Maine lobster, wild mushrooms, white truffle oil, English peas and an Asiago *Tuille*

Bruschetta

Grilled sourdough bread topped with fresh double tomato basil relish, prosciutto di Parma, fresh mozzarella, with an aged balsamic drizzle

Sautéed Maine Lobster Crab Cake

Carrot ginger relish, lemon basil aioli, micro greens

Baked Artichoke Hearts

Garlic and lemon marinated artichoke hearts baked in white wine with roasted red peppers, wilted spinach and Fontina cheese

Chef's Creative Soup du Jour

A daily preparation by our chef

The Harbors Edge Chopped Salad

Crisp romaine with chopped bacon, vine ripened tomatoes, shaved red onion and a blue cheese vinaigrette

Strawberry Baby Spinach Salad

With Vermont maple stone ground mustard dressing, Chevre cheese and praline pecans

Classic Demi Caesar Salad

With house made garlic croutons, chopped tomatoes and Pecorino Romano

Entrée

Choice of

Striped Lobster Ravioli

Seared Maine Diver scallops, lobster sherry cream, baby spinach

Chicken Scallopine

Panko and herb crusted sautéed chicken cutlets, olive oil, garlic, mushrooms, fresh mozzarella, lemon basil butter sauce, grilled asparagus, creamy fresh herb risotto

Venison Tornadoes

Twin medallions of venison tenderloin pan seared and topped with a hazelnut goat cheese crust and a black current shallot demi glace, accompanied with roasted fingerling potatoes, grilled asparagus

Wild Mushroom Ravioli

Gorgonzola cream, baby spinach, roma tomato, Portobello mushrooms, roasted garlic

"Cabin Fever" Pork Chop

A 10 ounce center-cut Frenched chop char-grilled served with roasted garlic mashed potatoes, wilted baby spinach, sautéed cinnamon granny smith apples and glazed with a "Cabin Fever" whiskey maple shallot reduction

Chili Rubbed Salmon

Fresh Salmon filet pan seared with a chili herb dry rub, fresh double tomato basil relish, steamed basmati rice, sautéed baby spinach

The Harbor Loaf

A hearty pork and ground sirloin meatloaf, maple glazed and served with roasted garlic mashed potatoes, grilled asparagus, crispy fried onions and a red wine wild mushroom jus

Maine Lobster and Crab Stuffed Haddock

Sweet Maine lobster and crab, lobster sherry sauce, sautéed baby spinach, creamy fresh herb risotto

Dessert Course

Your choice from our dessert selection