

RESTAURANT WEEK NOVEMBER 3-12TH 2011

The Library Restaurant

401 State Street

Portsmouth, NH 03801

603-431-5202

Serving Lunch from 11:30 a.m. until 3:00 p.m. daily.
Dinner from 5:00 p.m. until 9:30 p.m. Sunday through Thursday.
5:00 p.m. until 10:00 p.m. Friday and Saturday.

Lunch and Dinner Courses

First Course
Your Choice of

House Salad

House mixed greens with choice of vinaigrette, cucumber, grape tomato, and carrot.
or

Classic Caesar Salad

Hearts of romaine tossed with our signature Caesar dressing, Parmesan cheese, and garlic croutons. Add white anchovies - \$2.
or

Spinach Salad

Tender baby spinach, frisée, grape tomato, cucumber, hard-boiled egg, and pancetta vinaigrette.
or

Soup of the Day

Our house-made soup of the day. Selections vary. Classic soups ranging from split pea and ham, creamy plum tomato and basil, etc. Call ahead to suggest your favorite!
or

French Onion Soup

A classic French onion soup our way.

Sweet yellow onions, caramelized until golden brown, a touch of brandy, house-made beef stock, topped with a garlic crouton, and bubbling melted cheese.

Lunch Entrée
Choice of

Chicken Pot Pie

Chicken, braised in a rich "double" broth, a touch of cream, savory vegetables, and crisp pastry top.
or

Quiche of the Day

A rich, flaky crust, creamy egg custard, and various ingredients combine to form "the seductive pie". Served with a demi-salad.

Dinner Entrée
Choice of

Braised Beef Short Rib

16 oz. Boneless beef short rib, braised with savory mirepoix, red wine, and tomato. Served with our signature roasted garlic mashed potato, vegetable of the day, and a combination Cabernet/braising liquid reduction sauce.

or

Pan Seared Pork Tenderloin

Pork tenderloin, seared to your specification. Served with crisp potato cake, roasted brussel sprouts, bacon, and whole grain mustard sauce.

Lunch and Dinner Dessert Course

Choice of one
(All house-made)

Vanilla Bean Crème Brûlée

A classic vanilla bean Crème Brûlée, heavy cream infused with Madagascar Bourbon Vanilla bean, caramelized sugar crust, whipped sweet cream.

or

Mini Brownie Sundae

House-made chocolate chunk brownie, Gifford's®™ french vanilla ice cream, house-made hot fudge sauce.

or

Chocolate Bourbon Mousse

Callebaut®™ chocolate blended with Jim Beam®™ Bourbon, local roasted coffee, and whipped cream. The ultimate indulgence!

or

Caramel Apple Bread Pudding

Tender pieces of French bread and apples, baked in a caramel rum infused custard, with butterscotch sauce and whipped sweet cream.