

FLAVOR ON MAIN - MARCH RESTAURANT WEEK 2018

STARTERS

ROASTED APPLE AND DRIED CRANBERRY SALAD

GOAT CHEESE, ARUGULA, STRAWBERRY BALSAMIC VINAIGRETTE

SWEET POTATO BISQUE

CELERY, ONION, ANISE CRÈME

ENTRÉE

LAMB AND BEEF SHEPHERD'S PIE

GROUND LAMB AND BEEF, PEAS, MIREPOIX, HERBS, MUSHROOMS, GOUDA MASHED POTATOES

GRILLED PORK TENDERLOIN

HERB AND GARLIC MARINATED, SUCCOTASH, HARICOT VERTS, WHOLE GRAIN MUSTARD DEMI

CLAM FETTUCINE

**LITTLE NECK CLAMS, TOMATOES, BACON, CELERY, ONION, SHALLOT, SQUID INK PASTA, WHITE WINE,
BUTTER, HERBS**

DESSERTS

FLAVOR'S CHEESE CAKE

BRÛLÉD, STRAWBERRY COULIS, FRESH STRAWBERRIES

FLAVOR TRIFLE

CHOCOLATE MOUSSE, MACERATED BERRIES, CHOCOLATE CAKE, MINT, WHIPPED CREAM