

RESTAURANT WEEK

PRIX FIXE MENU

29

41 WITH WINE PAIRING

STARTER

New England Clam Chowder
fennel, leek, bacon, potato

Ferrari Carano | Chardonnay | Sonoma County

Kale

green apple, locatelli cheese, walnuts, cherries, white balsamic

Franciscan Estate | Chardonnay | Napa Valley

Market Salad

greens, radish, tomato, cucumber

Robert Mondavi | Fume Blanc | Napa Valley

MAIN

Miso Glazed Salmon

sweet potato, ginger green beans

Meiomi "Belle Glos" | Pinot Noir | Tri County CA

Hanger Steak

8oz hanger steak, papas bravas, arugala

Sterling | Merlot | Napa Valley

Grilled Pork Chop

whipped potatoes, acorn squash, bourbon apple jus

Rosenblum | Zinfandel | California

SWEET

Bread Pudding

roasted walnuts, butter pecan gelato

Saint M | Riesling | Pfalz

Warm Chocolate Cake

chantilly cream, chocolate shavings & vanilla gelato

Seven Falls | Cabernet Sauvignon | Washington

Daily Ice Cream or Sorbet

Mionetto | Prosecco | Italy

Monday - Sunday | 5:30pm - 10:00pm



BALEEN

{menu subject to change}

*Please alert your server of any food allergy concerns prior to ordering.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.