

★ Prix Fixe Menu ★

enjoy one item from each course

\$35

Appetizers

roasted tomato-coconut soup or clam chowder

choice of cup or bowl

steamed mussels

in a white wine broth with smoked fennel and chorizo, served with grilled bread

duck confit croquettes

with a caramelized carrot sauce and pickled beets

broiled oysters

with creamy spinach and a parmesan crust

kale & citrus salad

organic baby kale with citrus segments, sweetie drop peppers, candied walnuts and a maple-meyer lemon vinaigrette

Entrées

seafood stew

with mussels, shrimp, scallops, calamari and cod in a light tomato broth served with grilled bread

seared turbot

over a truffle-pea purée with rainbow cauliflower, carrots, fingerling potatoes and roasted mushrooms, finished with a balsamic reduction

grilled blackened salmon

over a curried coconut rice, with baby carrots and a mango salsa

grilled chicken

statler chicken breast with roasted garlic mashed potatoes and broccolini finished with a porcini mushroom sauce

Dessert

strawberry-rhubarb tart

topped with fresh whipped cream

flourless chocolate torte

topped with chocolate-raspberry ganache

key lime pie

in a graham cracker crust with whipped cream and toasted coconut

Thank you for supporting the Wellfleet Restaurant Week!



