

Languedoc Bistro

Restaurant week

June 5 -11

First course

Cutty Sark Smoked Chaudiere

*

Limestone Lettuce & Fine Herbs

Pear & Champagne Vinaigrette

*

Sautéed Calves Liver

Caramelized onions, Bacon, Lime

Entrée

Boudin Blanc

(Sausage of free range chicken and Massachusetts pork, fresh eggs, quatre-epices, Shallots)

Whipped Potato, Basil Oil, Cracked Black Pepper, Chives

*

Spice Crusted Atlantic Salmon

Whole Grain Mustard Cream, Broiled Baby Bok Choy

Desserts

House Made Cherry Pie

Vanilla Bean Ice Cream

*

Pina Colada Sherbet

Pizzelle Cookie Cup

*

Sweet Inspirations Petite Ice Cream Sundae

Chocolate & Caramel Sauces

Prix-Fixe

42

Chef Anthony Nastus