

Mediterranean

Martha's Vineyard Restaurant Week Menu

June 21st - 27th, 2009

\$45

Appetizers

Choice of One

Soup of the Day

Please ask your server

Pan-Fried Halloumi Salad

*Mixed Greens, Roasted Tomato Compote,
Aged Balsamic and Toasted Pignoli Nuts*

Mediterranean Chopped Salad

*Chopped Romaine, Seasonal Vegetables,
Crumbled Gorgonzola, Lardons of Pancetta
with Balsamic Emulsion Dressing*

Roasted Beet, Orange and Feta Salad

Mixed Greens and Toasted Almonds

Mixed Field Green Salad

*Tossed in a Sherry Vinaigrette, with
Vermont Chèvre, Seasonal Fruit and Nuts*

Entrees

Choice of One

Fish of the Day

Today's Special Preparation

Oven-Roasted North Atlantic Codfish

*Served over a Brandade of Shrimp, Fish, Potato
and Sweet Potato, Julienne of Vegetables and a
Creamy Roasted Crab Sauce*

Flat Rock Chicken Breast

*Seared with Za'atar and Sumac, Served in a
Honey Ginger Broth over Chickpea Pulse
with Haricot Verts*

Grilled Sliced Lamb*

*Served with Grilled Asparagus
and a Goat Cheese Tomato Tartin,
Drizzled with a Rosemary Pan Reduction*

Dessert

Mediterranean Pastry Sampler

*Dense Chocolate Cake, Fresh Fruit Tart,
Homemade Ice Cream*

Tax and Gratuity not included

**Consuming raw or undercooked meats and/or eggs
may increase your risk of foodborne illness.*

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