

THE MYSTIC BOATHOUSE

RESTAURANT WEEK 2015

3 courses for \$20.15

FIRST COURSE

BUTTERNUT SQUASH RISOTTO

caramelized onions, shaved pecorino, asiago, parmesan, and fried sage

PESTO ARANCINIS

fried pesto risotto balls stuffed with fresh mozzarella topped with housemade marinara and fresh basil

PANCETTA WRAPPED SCALLOPS

sweet pea purée, “bulls blood” microgreens

SECOND COURSE

GRILLED HANGER STEAK

roasted garlic mashed potatoes, chimichurri, over easy egg, crispy applewood smoked bacon, pickled cipollini onions

APPLE CIDER BRINED STATLER CHICKEN BREAST

acorn squash purée, sautéed green beans, wild mushroom sauce

GRILLED SWORDFISH

roasted blue adirondack potatoes, roasted asparagus, charred heirloom tomato pan sauce

SPICED APPLE SALAD

mesclun greens tossed in a housemade spiced apple vinaigrette with roasted sweet potatoes, shaved red onion, herbed goat cheese, dried cranberries, toasted walnuts

THIRD COURSE

Chocolate Mousse

Coffee with Bailey's Irish Cream