

La PLAGE

RESTAURANT WEEK FALL 2024

DINNER MENU

3 Courses Menu \$48

Appetizers

ROASTED TOMATO SOUP

brie mini grilled cheese

ENDIVE SALAD

red endive, watercress, local apple, dried cranberries, pecan, Bayley Hazen Blue

PEMAQUID MUSSELS MARINIÈRES

parsley-chardonnay broth, grilled garlic rye bread

Entrées

JUMBO SCALLOP

saffron risotto, Brussels leaves, Verano VT, pecan, beet chips

DORADO "A LA PLANCHA"

hen of the wood, fingerling, roasted tomatoes, O.B.B. sauce

STOUT BRAISED BEEF SHORT RIBS

carrot-rutabaga whip, fall mirepoix, parsnip crisp

Desserts

FLOATING ISLAND

vanilla English cream, caramel, crystallized almonds

PLANTATION RUM CHOCOLATE PUDDING

lemon crème fraiche, Milano cookies, caramelized pecan

GOAT CHEESE CHEESECAKE

tomato marmalade, rosemary cookie