

Amarett bistro



March 20th-26th 2017

Appetizers

Caesar – Romaine, Croutons, Pecorino Romano, Classic Dressing

House Salad - Baby Greens, Roasted Red Peppers, Fennel, Red Onion, Basil Vinaigrette

Crispy Calamari – Pickled Onions, Hot Peppers, Lemon Aioli

Maine Lobster Bisque – Tarragon Oil, Sherry Foam, Fennel “Chips”

Artichoke Gratinata – Garlic, Romano

Caprese – Beefsteak Tomato, Fresh Mozzarella, Arugula, Balsamin Vinaigrette, Basil, EVOO

\$20.17

Pork Tenderloin – Sweet Potato Gratin, Dried Fruit Chutney, Pork Jus

Buttermilk Fried Chicken Breast – Whipped Potato, Braised Greens, Country Gravy

Roasted Chicken Rigatoni – Sundried Tomato, Basil, Parmesan Broth

\$30.17

Salmon – Everything Spice, Confit Orange, Cream Cheese Risotto, Shaved Fennel

Scallops – Local Carrot Purée, Roasted Fingerlings, Lemon Parsley “Bubbles,” Bacon Crumble

Filet Medallions – Whipped Potato, Red Wine Glacé, Asparagus

Dessert

Strawberry Shortcake – Housemade Biscuit, Strawberry Sorbet, Basil Gelée, Whipped Cream