

Nightbell[®]

Restaurant & Lounge

Restaurant Week 2016

First Course

"New England Clam Chowder"

bite-sized version, clams from *clammer dave*, chowder mousse, crispy lardons, charred corn

Hush Puppies

stone ground *barkley's mill* grit hush puppies served with an orange *wild mountain bees* honey butter dipping sauce

Second Course

Belgian Endive and Parsnip Salad

petite greens, spiced candied pecans, pickled grapes, goat cheese, orange vinaigrette

Sautéed Squid

sea island red eye peas, herb vinaigrette, lemon zest

Third Course

Grilled Maitake Mushroom

glazed with sesame oil and fish sauce, finished with orange zest, togarashi, and a garlic cream sauce

Braised Short Rib

apple brandy short rib with mole sauce, sweet potato mousse, and sautéed hominy

Dessert

"Banana Split"

banana ice cream, chocolate waffle cone, strawberries n' cream frozen dots, pineapple curd