



## Mussel Week

Wednesday, September 7<sup>th</sup> – Wednesday, September 14<sup>th</sup>

### **“Mussels from Brussels” Soup 10**

potato & leek broth with curry

### **Beignet of Mussels and Roasted Beet Carpaccio 12**

frisée & red cabbage salad, arugula, pesto dressing

### **Mussels Brochettes 11.95**

with Arborio risotto, chorizo, mushrooms, Maine lobster sauce

### **Mussels Gratin 12.95**

leek fondue, Afinée buttermilk blue cheese, chives, baby garlic croutons

### **Mussels Basquaise a la Diabla 19.95**

bell peppers, garlic, red onion, jalapeños, cherry tomatoes,  
cilantro & tomato sauce

### **Papillote of Mussels and Halibut 26.25**

shiitake mushrooms, leeks, asparagus, capellini pasta,  
Hoegaarden beer sabayon

### **Mussels Bouillabaisse 24.50**

Maine lobster with tomato, fennel, anise, garlic toast, & shellfish broth



The Executive Chef – Bart Vandaele