

**CAPE COD RESTAURANT WEEK 2009**  
**OCTOBER 13, 14 AND 15**

**THE BREWSTER FISH HOUSE**

**D I N N E R**

**1ST COURSE**

Choice of:

***Fish House Chowder***

***Baby Arugula Salad***

*Toasted Pumpkin Seeds, Golden Acorn Squash Chips, Cranberry-Maple Vinaigrette*

***Mixed Organic Baby Lettuces***

*Camembert, Toasted Pecans, Brae burn Apple, Sherry Vinaigrette*

**2nd COURSE**

Choice of:

***Grilled Atlantic Swordfish***

*Wheat Berries, Caramelized Brussel Sprouts, Pickled Cranberries, Root Vegetable Glace*

***Thyme Roasted Salmon***

*Potato-Parsnip Veloute, Vegetable Pearls, Fig Gastrique*

***Roasted Bell & Evans Chicken***

*Fresh Tagliatelle, Roasted Delicata Squash, Pinot de Charente Crema*

**3rd COURSE**

Choice of :

***House Made Sorbet with Seasonal Berries***

***Vanilla Bean Crème Brulée***

**\$35** (tax & gratuity not included)