

# *Chillingsworth*

## *Cape Cod Restaurant Week*

*Bistro Dinner Specials, October 14-18*

*3-Courses \$25.00*

*Escargots, Garlic Butter, Ham, Parsley & Grilled Brioche*

*Romaine Heart Caesar Salad w/ Boursin Crouton*

*Fresh Soup of the Moment*

*Creole Lobster Cream w/ Basil Whipped Cream*

*Golden & Red Beet Carpaccio w/ Marinated Goat Cheese,  
Fig & Beet 'Drizzle*

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*Grilled Chicken Paillard*

*Stuffed w/ Basil Pesto, Goat Cheese & Roasted Tomatoes, Papardelle Pasta*

*Miso Salmon, Daikon-Cucumber Relish, Sticky Rice, Chinese Mustard Vinaigrette  
(Add \$5.00)*

*Crab Crepe w/ Grilled Shrimp, Two Sauces & French Beans*

*Herb Roasted Pork Loin, Potato Puree, Roast Shallot, Spinach, Rosemary-Fig Sauce*

*Penne Pasta w/ Yellow Tomato Pesto, Calamata Olives & Fresh Mozzarella*

*Grilled 'Bistro' Steak w/ House Cut Fries, Veal 'Jus' & Herb Butter*

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*Profiteroles w/ Vanilla Ice Cream & Warm Chocolate Sauce*

*Crème Brulee of the Day*

*Fresh Fruit Crisp*

*Additional Specials will be added....*

*Consumption of raw or undercooked foods may increase the chance of food borne illness.*