

Chillingsworth Bistro

Cape Cod Restaurant Week

Bistro Dinner Specials, May 18 - 23

3 Courses - \$25.00

Potato Gnocchi w/ Spring Vegetables & Wild Mushroom Butter Fondue

Escargots, Garlic Butter, Ham, Parsley & Grilled Brioche

Romaine Heart Caesar Salad w/ Boursin Crouton

Fresh Soups of the Moment

Crab & Artichoke Ravioli w/ Chive Seafood Fondue

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

Grilled Chicken Paillard w/ Basil Chicken Sauce, Arrugula, Tomato & Chevre 'Salad w/ Balsamic Dressing

Miso Salmon, Daikon-Cucumber Relish, Curried Sticky Rice, Curried Coconut Milk 'Jus'

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

Herb Roasted Pork Loin, Potato Puree, Roasted Shallots, Spinach, Rosemary-Fig Sauce

Papardelle Pasta w/ Traditional Meat Bolognese & Parmesan Reggiano

Penne Pasta w/ Grilled Duck, Arugula, Tomato, Garlic, Cream & Two Cheeses

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

Profiteroles w/ Vanilla Ice Cream & Warm Chocolate Sauce

Crème Brulee of the Day

Apple Crisp w/ Vanilla Ice Cream

Warm Chocolate Bread Pudding w/ Coffee Ice Cream

Special Dessert of our Pastry Chef's Whim

Additional Specials may be added....

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