

Martha's Stone Soup

Cape Cod Restaurant Week

Dinner prix fixe served Thursday, Friday & Saturday from 5 - 10pm
3-Courses \$35.00 per person

First

*Local duck egg salad in *paté choux* garnished with homemade potato chips (all organic)*

*Chicken liver *paté*, French bread slices, mustards and capers (mostly organic)*

Mixed baby greens from our own garden, Hannabells cheese, apple cider dressing (mostly organic)

Yaki Mandu, fried Korean dumplings (mostly organic)

Local scallops in ginger wine sauce (mostly organic)

Entrée

Locally raised game hen, slow roasted and carved, served in a pot with rich pan sauce

Rhode Island raised beef shank, braised in wine and broth

Fresh fish of the day

White Lasagna, layered with local cheeses, vegetables and white sauce

Confit of duck simmered with local dried fruits served over soba noodles

Dessert

Local cheese selection

Crème Brulee

Flourless chocolate cake

Banana white chocolate bread pudding

Homemade ice cream

90% or more of all of the product I use are either local or certified organic.
Expect additional daily specials.

Best of Boston 2007, Restaurant Debut
Best of Boston 2008, Restaurant Locavore