

The Regatta of Cotuit

Cape Cod Restaurant Week

Spring 2010

Appetizers

Roasted Fennel Bisque

Garnished with Lump Crab Beignet

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*Fresh Spring Salad*

*Mesclun Greens Tossed with Grilled Asparagus, Orange Supremes,  
Carrot Sticks & Citrus Herb Vinaigrette; Accompanied with a Sliver of Brie*

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Shrimp Scampi Ravioli

Set Over a Sundried Tomato & Mascarpone Sauce

Entrées

Shiitake Dusted Codfish Filet

Pan Seared & Set over a Potato Gnocchi & Spinach Sauté

Finished with Ginger Soy Beurre Blanc

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*Bleu Cheese Crowned Sirloin*

*With Rosemary Whipped Potato, Sautéed Broccolini, & Cabernet Demi Glaze*

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Parmesan Crusted Pork Rib Eye

Accompanied with Tomato Spaetzle, Grilled Asparagus & Fresh Herb Sauce

Desserts

Key Lime Cheesecake

With Fresh Mango & Raspberry Coulis

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*Dark Chocolate Cake*

*Filled with Raspberry Mascarpone Cream & Chocolate Ganache*

*Covered in Dark Chocolate Buttercream*

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Housemade Sorbet of the Evening

Accompanied with a Shortbread Cookie

\$35.00 per person plus gratuity & tax