



at six

Tuesday - Saturday 5:00 - 9:00

December 3-10, 2016

HANOVER RESTAURANT WEEK
SPECIAL THREE COURSE MEAL FOR ONLY \$26.95

(price does not include alcohol, tax, or gratuity)

Appetizers & Salads (choose one)

Pan Seared Jumbo Lump Crab Cakes

Citrus tossed baby greens, Saffron aioli

Pork Potstickers

Robie Farm Crankin' Country pork sausage with scallions and a sweet chili ponzu sauce

Kale & Artichoke Dip*

Grilled baguette and extra virgin olive oil

Mixed Greens**

Arcadian greens, grape tomatoes, cucumber, carrots, radish, and red onion with your choice of dressing

Classic Caesar Salad*

Roasted garlic croutons, Pecorino Romano cheese

Kale Waldorf Salad**

Honey roasted beets, baby kale, wine poached pear, toasted pecans, gorgonzola,
Blood Orange yogurt dressing

Soup Du Jour

Entrees (choose one)

House Made Fresh Pasta of the Day

Grilled Salmon Filet**

Cider roasted parsnips, purple potatoes, creamed kale

Pan Seared Halibut**

Roasted celeriac risotto, duo of carrot and English pea puree, citrus pea shoots

Pork Shank Osso-Bucco**

Cabernet Braised pork shank, new potato and seasonal root vegetable hash, creamed demi, vegetable du jour

Braised Beef Short Ribs**

Truffle Yukon gold smashed potato, pan jus, vegetable du jour

Desserts (choose one)

Rotating selection of house made desserts

**Indicates Vegetarian Items*

***Indicates Gluten Free Items*

Although we are confident about the quality and safety of our food production, under NH health regulations we are obligated to inform consumers that consumption of undercooked eggs or meat increases your risk of food borne illness