

TOPPER'S RESTAURANT WEEK

September 28th - October 2nd

\$90 per Person

First Course

Roasted Delicata Squash

Whipped Goat Cheese, Apple Mostarda, Toasted Hazelnut,
Pomegranate, Bitter Greens, Cider Vinaigrette

Or

Golden Beet and Caramelized Onion Tart

Gruyere, Thyme, Frisee, Toasted Walnut, Sherry Vinaigrette

Second Course

Pan-Seared Wester Ross Salmon

Celery Root and Potato Puree, Roasted Brussel Sprouts,
Glazed Cipollini Onions, Apple Cider Brown Butter, Crispy Sage

Or

Herb Roasted Chicken Breast

Wild Mushroom and Farro Ragout, Roasted Baby Carrots,
Charred Pearl Onions, Thyme Jus

Or

Herb Roasted Sunchoke

Wild Mushroom and Farro Ragout, Roasted Baby Carrots,
Charred Pearl Onions, Thyme Jus

Third Course

Orange Shortbread

Cranberry Compote, Pomegranate Whipped Ganache

All prices are per person. Prices are subject to change.

Prices do not include 7% Massachusetts sales tax or server gratuity.

***State of Massachusetts Warning:**

Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk, especially to young children, pregnant women, older adults, and those with compromised immune systems.

Please advise your server of all food-related allergies within your party.