

ARTISAN



RESTAURANT, TAVERN & GARDEN.

Restaurant Week

DINNER \$40

First Course

EARTH'S PALATE SALAD *garden heirloom tomato, Cabot cloth aged cheddar*

CHICKEN LIVER MOUSSE *pickled garden vegetables, charred bread*

CHILLED SUMMER SQUASH VICHYSOISE

Second Course

BRAISED RABBIT CAMPANELLE *mushroom, wilted*

ARTIC CHARR *tabbouleh, grilled lemon, nasturtium chimichurri*

VEGAN TIAN *spinach, navy bean, summer squash, eggplant, romesco sauce*

Dessert

ARTISAN CHEESECAKE *Maine wild blueberry*

CHOCOLATE CARAMEL TART

HOUSEMADE GELATO OR SORBETTO