

## *Tonight's Specials*

### **FRICASSEE OF RABBIT WITH SPOON BREAD \$35**

Rabbit from the Amish country in Pennsylvania is stewed with peas and carrots in a spin on the classic French dish. Julia Child describes it as “halfway between a sauté and a stew”. Rabbit loin is seasoned with thyme and whole grain mustard before roasting and being placed atop the fricasse. All of this is served over spoon bread for an American flair.

### **VENISON “FILET” \$38**

Cut off the rack, these very lean and tender steaks resemble a filet mignon. Before charring and roasting, the meat is rubbed with brown sugar, rosemary, balsamic, and chili. Pumpernickel truffles, a bright plum salad, and plumberry (cranberry and plum) sauce adorn the plate.

### **ROYAL DORADE WITH SHELLFISH STEW \$35**

Pan seared dorade from the Mediterranean tops a stew of red potatoes, roasted tomatoes, littleneck clams, and mussels. Corn, basil, fennel, carrots, and leeks, add fragrance and flavor.