

BISTRO TEN 18

3 course prix fixe dinner

available seven days a week, 5:00-7:00pm

1st Course Selections

Market Greens grape tomatoes, French radish, cucumber, herbs, dijon vinaigrette

Roasted Beets aged goat cheese, red wine vinaigrette, micro greens

Country Ham & Crispy Poached Organic Egg
shaved aged gouda, seasonal greens, haricots verts, dijon vinaigrette

Entrée Selections

Pan Roasted Organic Chicken Breast
roasted pepper oil, peperonata, sautéed spinach, mascarpone polenta

Olive Oil Poached New England Cod olive tapenade, braised fennel and yellow onion, roasted fingerling potatoes

Asparagus Risotto white wine glazed oyster mushrooms, shallots, shaved pecorino

Dessert Selections

Farmers Market Strawberry Rhubarb Tart
walnut crumb, lemon curd, whipped cream

Chocolate Molten Cake rich chocolate cake, molten chocolate center

Raspberry & Lemon Sorbet

\$28.00

fresh & local

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