



March 26 – April 3, 2010

Portsmouth Gas Light Co.

Street Level Restaurant

Dinner Menu

\$29.95

(Includes 3 courses and one glass of wine)

- 1st Course -

Honey-Cider Salad

Wilted baby greens with a warm honey-cider vinaigrette, served with Cabernet poached apples, sweet dried cranberries & candied pecans

Ale Battered Lobster Tail

Lobster tails fried in an ale batter with a roasted garlic & lemon aioli

Pork and Sausage Creole

Spiced Pork Loin and Chorizo Sausage simmered in a smoked tomato broth with Spanish onion, sweet peppers, black olives and roasted corn

- 2nd Course -

Wood-fired Grilled Salmon

Sake-miso glaze, pickled shoestring carrots, broccoli points & Somen noodles

Grilled Chicken Marengo

With Crisp Prosciutto, mushrooms, spinach, grilled sweet peppers & penne pasta in a rich marsala wine sauce

Spiced Apple Pork Loin

Course Boursin-mashed potato, crushed walnuts, warm cranberry-apple compote & fresh mint leaf

Gorgonzola Delmonico

Grilled ribeye steak smothered with spinach, mushrooms & melted gorgonzola, topped with fried onions

- 3rd Course -

Blackberry Sundae

Shane's of Maine French vanilla ice cream served with hot blackberry sauce, toasted walnuts & whipped cream

Italian Almond Cake

Mascarpone, toasted almonds & sponge cake

Crème Brulee

Homemade French custard served chilled with caramelized turbinado sugar

Be sure to stop by and try our Portsmouth Restaurant Week Lunch Menu