

Matisse Winter Restaurant Week

Appetizers

Soup du Jour

Grilled Spanish Octopus

Julianne vegetables, roasted chipotle aioli

Cape Cod Mussels

saffron, chili, white wine, garlic, herb broth

Mousse de Foie de Canard

Duck & liver mousse, crostini, cornichons, chutney

Wild Mushrooms Provençal

Cremini, shiitake & royal trumpet

Entrees

Sautéed Rainbow Trout

Spinach, fingerling potato, lemon caper butter sauce

Grilled Mediterranean Branzino Filet

fingerling potatoes, french beans, lemon caper butter

Giannone Farms Organic Chicken Roasted Au Jus

with herbs pommes frites, french beans

Matisse Cassoulet

Duck confit, chicken sauce, cannellini beans

Assortment of Grilled Meats

Pork filet, beef medallion, rack of lamb, mashed potato, red wine sauce

Desserts

Pavlova

Soft meringue, mango, berries

Tarte Tatin

Caramelized sauce

Crêpes Suzette

Vanilla gelato, caramelized orange sauce

Price per Person \$65

Wine Pairing \$35