



FOX & ROSE

FINE PROVISIONS

Restaurant Week Dinner Menu

3 Courses - \$25

STARTER (select one)

THE ORIGINAL FOREST FLOOR SOUP

Roasted mushrooms, stewed leeks, port wine, cream, Fustini's truffle oil, chives

F&R SALAD

Locally grown salad greens, wilted tomato, pickled shallot, cucumber,
Lavender-citrus vinaigrette

LABNEH & OLIVES

Greek yogurt cheese, herbs, marinated olives, garlic confit, Fustini's blood orange oil, naan

SALAME & ALMONDS

Salami du jour, marcona almonds, sweet drop peppers, Fustini's leek olive oil, crostini

WHITEFISH PATE

Smoked whitefish spread, dill-white balsamic cucumber, trout roe, artisanal crackers

ENTRÉE (select one)

FARMER'S RISOTTO

Luscious buckwheat groats, fresh local vegetables, white wine, yeast flakes, oat milk

WHITEFISH

Cedar planked Massey whitefish, lump crab-panko crown, caper-chimichurri, duchess potato,
vegetable du jour

SQUID & CHORIZO FUSILLI

calamari, spicy pork chorizo, sweet drop peppers, red onion, cream, garlic, parsley, fusilli

CHICKEN

Lemon-pepper airline chicken, garbanzo bean hash, cherry pico de gallo, tahini yogurt

BAY HARBOR BURGER

Piedmontese beef burger, white cheddar, Plath's smoked bacon aioli, tomato jam, pickled
shallot, Bibb lettuce, black sesame brioche, served with fries

DESSERT (select one)

PB&J BROWNIE

Flourless chocolate brownie, PB cream cheese, fruit jam mousse, mint glassine tuile,

SORBET

Fruit flavored frozen refresher.