

# CIRCE

RESTAURANT & BAR

RESTAURANT WEEK 2019 JULY 7<sup>th</sup> – 20<sup>th</sup>  
DINNER PRIX FIXE • THREE COURSE MENU 34.95

## BEGINNINGS

WATER MELON GAZPACHO . NARRAGANSETT FETA

GRILLED OYSTERS . PARMESAN HERB BUTTER

ARUGULA SALAD . GRILLED ASPARAGUS . HONEY ROASTED BABY CARROTS . TOASTED SESAME SEEDS . GINGER VINAIGRETTE

BURRATA MOZZARELLA . PEPPERONATA . BASIL 2 WAYS

\*GRILLED LAMB LOLLIPOPS . ROSEMARY AIOLI

\*SALMON TARTARE . CUCUMBER SALAD . DILL AIOLI . FRIED CAPERS

## MIDDLES

\*GRILLED SCOTTISH SALMON . CORN SALSA . BASIL PESTO

\*KING CRAB & LOBSTER CARMELLE . SEARED SCALLOPS . SAUTED SPINACH . ROASTED BEETS . CHAMPAGNE BEURRE BLANC

HERB CRUSTED HAKE . LOBSTER MASH POTATO . GRILLED ASPARAGUS . SAFFRON CREAM SAUCE

WILD MUSHROOM BOLOGNESE . HAND CUT FETTUCCINE . AGED PARMESAN

ROASTED VEGETABLE RAVIOLI . SAUTEED SPINACH . SAN MARZANO TOMATO SAUCE

ANGUS MEATLOAF . TRUFFLE MASH POTATO . PROSCIUTTO WRAPPED ASPARAGUS . BONE MARROW DEMI

WILD BOAR RAGU . WAGON WHEEL RIGATONI . TOASTED PINE NUTS . AGED PARMESAN . TRUFFLE OIL

\*BACON WRAPPED ANGUS TENDERLOIN . FIG PROSCIUTTO & GORGONZOLA RAVIOLI . SAUTEED GREEN BEANS . PORT WINE DEMI

BRAISED BONELESS SHORT RIB . MUSHROOM TRUFFLE RISOTTO . GRILLED ASPARAGUS . PARSNIP CHIPS


## ENDINGS

CHOCOLATE 3 WAYS

ORANGE PANNA COTTA . STRAWBERRY RHUBARB COMPOTE

LEMON BLUEBERRY CREME BRULEE . SHORTBREAD COOKIE

SELECTION OF SUMMER SORBET . CHAMPAGNE GRANITA

CIRCE RESTAURANT & BAR by Carlo Carozzi  Executive Chef Simon Keating | General Manager Kyle Poland

\*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.