

PIERPONT'S SMALL PLATES

Small Plates not valid with any other discount and not available for groups over twelve.

THREE COURSE TASTING ~ \$27⁹⁵ PER PERSON

*Choose two plates from Act I, Act II or Act IV
and one plate from Act III.*

WINE PAIRING AVAILABLE ~ A SUPPLEMENT OF \$15

FOUR COURSE TASTING ~ \$32⁹⁵ PER PERSON

Choose one plate from each Act.

WINE PAIRING AVAILABLE ~ A SUPPLEMENT OF \$20

ACT I

LUMP CRAB CAKE

Curried celery root and apple

PRINCE EDWARD ISLAND MUSSELS

Steamed in white wine with tomatoes and garlic

SMOKED SALMON MOUSSE

Thai chili, cream cheese and lavosh

CRISPY CALAMARI

Spinach and smoked tomato-horseradish sauce

ROASTED BEET CARPACCIO

Duck confit, pickled candy onions, baby arugula and cider vinaigrette

RISOTTO OF THE DAY

Chef's Selection

ACT II

PIERPONT'S SALAD

Field greens, crispy root vegetables, English cucumbers, grape tomatoes and roasted shallot vinaigrette

CLASSIC CAESAR SALAD

Creamy Caesar dressing, croutons and parmesan crisp

WESTPORT WEDGE

Iceberg wedge, creamy lemon-parmesan dressing, applewood smoked bacon, grape tomatoes and chives

WALNUT & PEAR

Baby greens, Maytag blue cheese, red onion, candied walnuts and balsamic vinaigrette

SPINACH SALAD AMERICANA

Red onion, grape tomatoes, button mushrooms, hard-boiled egg and warm Dijon-bacon vinaigrette

BLUE CRAB & SWEET CORN BISQUE

Crab meat, parsley oil and sweet red pepper

SOUP OF THE DAY

Chef's Selection

ACT III

PECAN CRUSTED WILD STRIPED BASS

Butternut squash, apple cider puree and spinach risotto

GRILLED ATLANTIC SALMON*

Roasted garlic whipped potatoes and lemon butter sauce

MONKFISH BOUILLABAISSÉ

Jumbo shrimp, scallop, mussels, white fish, chardonnay stewed tomatoes and garlic toast

PAN SEARED CHICKEN CACCIATORE

Chicken breast, smashed Yukon gold and fontina potato cake, summer squash, garlic stewed tomatoes and tart cherry balsamic reduction

SAUTÉED SKATE WING

Yukon Gold smashed potato cake with fontina and 5 spice creamed corn

FILET AU POIVRE*

Asparagus, whipped potatoes and cabernet sauce

FILET PIERPONT*

Blue cheese cream, balsamic reduction, baby green beans and whipped potatoes

FILET OSCAR*

Blue crab, smoked tomato béarnaise, asparagus and whipped potatoes

ACT IV

FLOURLESS CHOCOLATE TORTE**

Caramelized hazelnut, raspberry anise coulis and espresso dulce de leche

WHITE CHOCOLATE BREAD PUDDING

Molasses spiced apples, blood orange coulis and white chocolate ganache

CHOCOLATE PEANUT BUTTER TART**

Caramel corn, vanilla crème anglaise and port cherry coulis

VANILLA BEAN CRÈME BRÛLÉE**

Pistachio lime cookies

PUMPKIN BAKLAVA**

Pomegranate sauce

DESSERT SPECIAL

{DAILY FROM 5 PM - CLOSE ~ NOT OFFERED ON HOLIDAYS ~ PLEASE ALLOW 90 MINUTES FOR A FULL TASTING}

** Contains or may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*** Contains tree nuts and/or peanuts.*

10/2009