

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

Grilled tomato Dijon

PRINCE EDWARD ISLAND MUSSELS

Steamed in white wine with tomatoes and garlic

CHICKEN STUFFED MUSHROOMS

Campo Lindo chicken confit, roasted red peppers, bacon, and fontina cheese

CRISPY CALAMARI

Spinach and smoked tomato-horseradish sauce

BEEF CARPACCIO MODENSE

Red onion, Parmigiano-Reggiano, white truffle oil, and aged balsamic

ROASTED SCALLOPS

Dehydrated Nicoise olives, rosemary oil, and garlic confit

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

BUTTER LETTUCE SALAD

Pickled sweet onions, Maytag blue cheese, applewood bacon, grape tomatoes, and creamy sage vinaigrette

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

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

ACT III

ROAST IDAHO TROUT

Blue crab, roasted Yukon gold potatoes, asparagus, and sherry cream

GRILLED ATLANTIC SALMON*

Roasted garlic whipped potatoes, asparagus, and lemon butter sauce

MONKFISH BOUILLABAISSE

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

CRISPY FRIED SKATE WING

Andouille sausage and poblano jambalaya

PEPPERCORN DUSTED AHI TUNA

Jasmine rice, oyster mushrooms, celery root puree, ponzu, and wasabi cream

FILET PIERPONT*

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

FILET OSCAR*

Blue crab, smoked tomato béarnaise, asparagus, and whipped potatoes

CALIFORNIA STRIP STEAK*

Seven ounce sirloin cut, with choice of side item

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

** 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.*