

PIERPONT'S SMALL PLATES

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

FIVE COURSE TASTING ~ \$45 PER PERSON

Choose one plate from each category. A \$59.65 value

FOUR COURSE TASTING ~ \$29 PER PERSON

Choose one plate from Act III or IV and another plate from every other category. A \$39.65 value.

ACT I

JUMBO LUMP CRAB CAKE	\$6.95
Grilled tomato-mustard sauce.	
PRINCE EDWARD ISLAND MUSSELS	\$5.50
Steamed in white wine with tomatoes and garlic.	
SIX HOUR BEEF SHORTRIB RAGU	\$6.50
Grand Marnier, fresh horseradish and roasted garlic gnochì.	
SHRIMP COCKTAIL	\$6.50
Spicy cocktail sauce.	
FLASH-FRIED CALAMARI	\$5.50
Parmigiano-Reggiano cheese, fried spinach, smoked tomato coulis and horseradish cream.	

ACT II

PIERPONT'S SALAD	\$4.25
Spring greens, crispy root vegetables, English cucumbers, grape tomatoes and roasted shallot vinaigrette.	
CLASSIC CAESAR SALAD	\$4.25
Caesar dressing, croutons and parmesan crisp.	
WESTPORT WEDGE	\$4.00
Iceberg wedge, creamy lemon-parmesan dressing, applewood smoked bacon and chives.	
WALNUT & Pear Salad	\$4.50
Baby greens, balsamic vinaigrette, Maytag blue cheese, poached pear, candied walnuts, shaved red onion and balsamic reduction.	
SPINACH SALAD	\$4.50
Shaved red onion, grape tomatoes, button mushrooms, hard-boiled eggs and warm Dijon-bacon vinaigrette.	
BLUE CRAB-SWEET CORN BISQUE	\$4.75
Jumbo lump crabmeat and parsley oil.	
ROASTED RED PEPPER & TOMATO SOUP	\$4.00
Parmigiano-Reggiano croutons	

ACT III

PECAN CRUSTED MAHI MAHI*	\$17.00
Chinese five spice, risotto cake, sautéed spinach and butternut squash and apple-citrus purée.	
GRILLED ATLANTIC SALMON*	\$16.00
Roasted potatoes, asparagus and citrus-tomato beurre blanc.	
LOBSTER BOUILLABAISSE	\$20.00
Half lobster tail, shrimp, scallop, littleneck clams, white fish, chardonnay stewed tomatoes and garlic toast.	
GRILLED CHICKEN LYONNAISE	\$14.00
Six-ounce chicken breast, roasted garlic, gnochhi, forest mushrooms, spinach and caramelized onion sauce.	
PORTABELLA NAPOLEAN	\$14.00
Portabella cap, spinach, mushrooms, artichokes, asparagus, herbed risotto and saffron cream sauce.	

ACT IV

SMOKED PORK CHOP*	\$18.00
Bourbon sweet potatoes, roasted cauliflower and golden raisin gastrique.	
FILET PIERPONT*	\$19.00
Blue cheese cream, balsamic reduction, baby green beans and whipped potatoes.	
FILET LILI*	\$19.00
Brandy-veal sauce, artichoke hearts, asparagus and whipped potatoes.	
FILET NICHOLAS*	\$20.50
Beef tenderloin wrapped in bacon, Guinness Stout onion rings, green beans and Pierpont's barbecue sauce.	
FILET OSCAR*	\$22.00
Blue crab, smoked tomato béarnaise, asparagus and whipped potatoes.	

** 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.*

ACT V

FLOURLESS CHOCOLATE TORTE**	\$5.50
Raspberry anise coulis and a caramelized hazelnut.	
WHITE CHOCOLATE BREAD PUDDING	\$5.95
White chocolate ganache and peach coulis	
CHOCOLATE 'N PEANUT BUTTER BOMBE**	\$5.95
Peanut croquante and concord grape coulis.	
VANILLA BEAN CRÈME BRÛLÉE**	\$5.50
Pistachio lime cookie.	
MAPLE PUMPKIN MOUSSE TORTE	\$5.95
Sage crème anglaise and cherry compote.	
APPLE TART PARISIENNE**	\$5.95
Calvados hard sauce and port berry coulis.	

{DAILY FROM 5 PM - CLOSE ~ NOT OFFERED ON HOLIDAYS ~ PLEASE ALLOW AT LEAST 2 HOURS FOR A FULL TASTING}