

The
OLDE BAR

CCD RESTAURANT WEEK

January, 2018

\$35/per person

Plus Tax, Gratuity & Beverages

FIRST COURSE

Choose 1

CHEF'S SELECTION OYSTERS
Mignonette, Cocktail Sauce

CHILLED SHRIMP
Creole Remoulade

SECOND COURSE

Choose 1

ICEBERG WEDGE
Roasted Tomato, Egg,
Pickled Pearl Onion,
Buttermilk Dressing

CAPE COD MUSSELS
Chorizo, Tomato Confit,
Almond Broth

NE CLAM CHOWDER
Cherry Stone Clams, Bacon,
Potato, Thyme

BUFFALO CAULIFLOWER
Buttermilk Ranch,
Scallions

DEVILED EGGS
Capers, Tarragon

THIRD COURSE

Choose 1

BRICK CHICKEN
Broccoli Rabe, Mozzarella
Potato Purée, Rosemary Jus

SHRIMP & GRITS
Green Chile Grits, Shellfish Cream,
Poached Egg, Bacon

FISH & CHIPS
Battered Cod, Malt Vinegar
Mayo, Beef Fat Fries

MARKET FISH
Roasted Cauliflower,
Caper & Brown Butter Emulsion

DESSERT

Choose 1

DARK CHOCOLATE VERRINE
Dark Chocolate Mascarpone,
Candied Pistachio

HUCKLEBERRY VERRINE
Vanilla Panna Cotta,
Huckleberries, Brown Butter Crumb

