



**Nantucket Restaurant Week**

**THREE COURSES – 52 per person**

**THREE COURSES WITH WINE – 80 per person**

FIRST COURSE

*Please choose one*

**LEMONGRASS CHICKEN DUMPLING**

*Sweet and Sour Sauce + Local Micro Greens*

**MISO SOUP**

*Smoked Dashi + Tofu + Scallions + Nori*

***Wine Pairing: Bailly Lapierre Crémant de Bourgogne Brut Rosé***

SECOND COURSE

*Please choose one*

**ICHIBAN ROLL**

*Shrimp Tempura + Avocado + Spicy Tuna + Spicy Mayo + Eel Sauce*

**CHICKEN YAKI SOBA**

*Bok Choy + Carrots + Maitake + Sambal Olek + Sweet Soy Garlic Reduction*

***Wine Pairing: Mantlerhof Grüner Veltliner, Niederösterreich***

DESSERT

*Please choose one*

**SHERI'S KEY LIME PIE**

*Whipped Cream + Dehydrated Lime*

***Wine Pairing: Blandy's Malmsey Madeira***