

RESTAURANT WEEK
BISTRO 1828

PEPPERRELL COVE

LUNCH

FIRST COURSE

ROASTED LEEK & FENNEL BISQUE GF
CRISPY BEETS - CHIVE OIL

MAINE OYSTER TRIO
HOUSE-MADE MIGNONETTE - FRESH LEMON

POLENTA FRIES
FRESH CHIMICHURRI - FETA

MAIN COURSE

GRILLED CHICKEN CAESAR SALAD
ROMAINE - CROUTONS - SHAVED PARMESAN
HOUSE-MADE DRESSING

HALIBUT CAKE
HOUSE-MADE COLESLAW
TARTAR SAUCE - FRIES

LINGUINI PRIMAVERA
SWEET PEAS - ASPARAGUS - ROASTED TOMATOES
PARMESAN - LEMON WHITE WINE SAUCE

DESSERT

CHOCOLATE LAVA CAKE
STRAWBERRY COMPOTE - WHIPPED CREAM

LEMON CREME BRULEE
FRESH BERRIES - CANDIED ALMONDS

VANILLA BREAD PUDDING
VANILLA ICE CREAM - RASPBERRY GLAZE

32 PER GUEST PLUS TAX

RESTAURANT WEEK
BISTRO 1828

PEPPERRELL COVE

DINNER

FIRST COURSE

ROASTED LEEK & FENNEL BISQUE GF
CRISPY BEETS - CHIVE OIL

BABY KALE SALAD
ROASTED TOMATOES - CRISPY CHICKPEAS
SHAVED FENNEL - PARMESAN - HONEY POPPY SEED DRESSING

TRUFFLE FRIES
PARMESAN - FRESH HERBS - CITRUS AIOLI

MAIN COURSE

CRAB STUFFED HADDOCK
MASHED POTATOES - GRILLED ASPARAGUS
LOBSTER CREAM SAUCE

LINGUINI PRIMAVERA
SWEET PEAS - ASPARAGUS - ROASTED TOMATOES
PARMESAN - LEMON WHITE WINE SAUCE

CONFIT DUCK LEGS
PARSNIP PUREE - BRUSSELS SPROUTS
BALSAMIC GLAZE

DESSERT

CHOCOLATE LAVA CAKE
STRAWBERRY COMPOTE - WHIPPED CREAM

LEMON CREME BRULEE
FRESH BERRIES - CANDIED ALMONDS

VANILLA BREAD PUDDING
VANILLA ICE CREAM - RASPBERRY GLAZE

52 PER GUEST PLUS TAX