

# BREAKWATER

## Stonington Harbor

### Prix Fixe Menu

\$29 or \$39 per person, three courses

#### First Course

*please choose one*

#### **Soup Du Jour**

chef's daily preparation

#### **Eggplant Moussaka** *VGN*

slow roasted eggplant, chickpeas, garlic, tomato & onion, crusty baguette

#### **Grilled Caesar Salad** *GF\**

grilled wedge of romaine, shaved parmesan, anchovy, roasted garlic lavosch

#### **Shrimp Tostada**

crispy fried corn tortilla, black bean puree, shredded lettuce, pico de gallo, pickled red onions, cilantro lime crema

#### Second Course

*please choose one*

#### \$29 Menu

#### **Shrimp & Vegetable Tempura**

squash, carrot, onion, haricot vert, broccoli, soy dipping sauce, jasmine rice

#### **Butternut Squash Ravioli** *VEG*

sage brown butter, roasted apples & butternut squash

#### **Grilled Salmon on Sauteed Greens** *GF*

grilled Faroe Island salmon, sauteed spinach & kale, tomato confit, toasted cumin vinaigrette

#### **Blackened Chicken & Chorizo Linguini**

artichoke hearts, roasted tomatoes, cherry peppers, Cajun cream sauce

#### \$39 Menu

#### **Coconut Crusted Mahi Mahi**

roasted fingerling potatoes, baby bok choy, fried plantains, pineapple beurre blanc

#### **Grilled Swordfish Picatta**

jasmine rice, sauteed garlicky kale, lemon caper butter, crispy fried leeks

#### **Tuscan Atlantic Cod** *GF*

pan seared Atlantic cod, buttermilk mashed potatoes, grilled broccolini, sundried tomato cream sauce

#### **Dry Rubbed Steak Tenderloin\***

bourbon bbq glaze, bacon cheddar mash, grilled asparagus, crispy fried onion rings

#### Third Course

*please choose one*

#### **Flourless Chocolate Cake** *GF*

raspberry coulis

#### **Key Lime Pie**

raspberry coulis

#### **Carrot Cake**

toasted pecans, cream cheese frosting, apple-carrot coulis