

Haverhill Restaurant Week

Friday, August 17-Sunday, August 26 2018

First Course-Select One

Wild Mushroom Ravioli

Wild mushroom filled raviolis are tossed with a pink Bolognese sauce and topped with fresh basil

Korean Pulled Pork Eggroll

House made Korean pork and pepper jack cheese are nestled in golden brown won ton skin and served with a side of chipotle aioli

Roasted Beet Tureen

Roasted golden beets layered with herbed whipped goat cheese and drizzled with aged balsamic and EVOO, topped with julienned Bartlett pear and candied walnut dust

Second Course-Select One

Caprese Salad

Vine ripened tomatoes are shingled with fresh mozzarella and Garnished with shaved red onions, basil, XVOO and aged balsamic

Keon's Caesar Salad

Tossed with marinated cherry tomatoes, roasted peppers, garlic croutons, and shaved parmesan cheese

Third Course-Select one

Sausage and Tortellini Al Forno

Fresh tri color, cheese stuffed tortellini is tossed with ground sweet sausage, spinach, roasted red peppers, and roasted tomatoes, topped with a 4 cheese blend and fresh basil

Potato Chip Encrusted Baked Haddock

Baked Atlantic haddock is served over whipped Yukon potatoes with grilled asparagus and a lemon burre blanc

Tenderloin Meatloaf

Beef tenderloin and brisket are blended with fresh basil and seasonings, slow roasted to juicy perfection. Served with Apple wood smoked bacon-sour cream whipped potatoes and a creamy mushroom demi glace