



the restaurant

AT THE NORTON

starter

HOUSEMADE ROSEMARY & SEA SALT FOCACCIA 8

frantioia extra virgin olive oil
(vegetarian | milk, egg, wheat)

LOBSTER & SHRIMP CHOWDER 14

applewood smoked bacon | yukon gold potatoes
crisp fried rock shrimp
(milk, wheat, shellfish [lobster, shrimp])

CARROT ORANGE DIP 14

tahini | pickled vegetable | pomegranate
toasted sesame | crostini
(vegan | wheat, sesame)

HARVEST SALAD 19

red leaf lettuce | sundried cranberries | spiced pecans
green apple & maple cider dressing
(vegan | tree nut [pecan])

BURRATA & FOCACCIA TOAST 21

sundried cherry compote | pistachio pesto
extra virgin olive oil | lemon caper vinaigrette
(vegetarian | milk, egg, wheat, tree nut [pistachio])

SPANISH OCTOPUS 26

yukon gold potatoes | pickled red onion
smoked paprika oil | lemon caper vinaigrette
(milk, wheat, shellfish [octopus])

entrée

HAND ROLLED RICOTTA CAVATELLI 28

lemon mascarpone cream | grana padano | spinach ribbons
(vegetarian | milk, wheat)
add shrimp +14 (shellfish)

ROMAN CRUSTED CHICKEN MILANESE 29

arugula & endive salad | sundried tomato fondue
giusti aged balsamic
(wheat)

SEARED SALMON 38

gigante beans | frisée, fennel & orange salad | citrus glaze
(milk, fish [salmon])

NY STRIP STEAK 12oz 48

confit japanese sweet potato | porcini herb butter
(milk)

dessert

BLOOD ORANGE OLIVE OIL CAKE 14

mascarpone vanilla cardamon cream
(vegetarian | milk, wheat)

FRESH BERRIES ZABAGLIONE 14

mascarpone cream | lemon tuille cookie
(vegetarian | milk, egg, wheat)

CHOCOLATE BUDINO 14

whipped cream | amarena cherries
(vegetarian | milk, egg, wheat)

VALENTINE'S PRIX FIXE

\$90 per person | select one from each course



starters

LOBSTER & SHRIMP CHOWDER

applewood smoked bacon | yukon gold potatoes
crisp fried rock shrimp
(milk, wheat, shellfish [lobster, shrimp])

LAVENDER GLAZED DUCK BREAST SALAD

sundried cherry jus | red watercress
spiced pecans | pomegranate gastrique
(egg, tree nut [pecan])

ASPARAGUS & PRESERVED LEMON RISOTTO

prosecco | parmesan | crisp prosciutto
(milk)

entrée

PAN SEARED BRANZINO

fregola couscous | sicilian tomatoes
gaeta olives | capers
(milk, wheat, fish [branzino])

SURF 'N TURF

petite filet mignon | grilled jumbo gulf shrimp
roast garlic | citrus chimichurri
(shellfish [shrimp])

ROSEMARY CRUSTED LAMB CHOPS

balsamic red onion | fingerling potatoes
wilted greens
(milk, wheat)

dessert

BLOOD ORANGE OLIVE OIL CAKE

mascarpone vanilla cardamon cream
(vegetarian | milk, wheat)

FRESH BERRIES ZABAGLIONE

mascarpone cream | lemon tuille cookie
(vegetarian | milk, egg, wheat)

FLOURLESS DOUBLE CHOCOLATE CAKE

red velvet raspberry sauce
(vegetarian | milk, egg, wheat)

