



# 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])

## entrées

**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)

### entrées

**PAN SEARED BRANZINO**  
fregola couscous | sicialian 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)

