



PATE'S RESTAURANT

PRIX FIXE

THREE-COURSE DINNER

\$49 PER PERSON

Choice of one starter, one entrée & dessert

FIRST COURSE

Choice of one

NEW ENGLAND CLAM CHOWDER

Creamy potato and clam chowder, applewood-smoked bacon, oyster crackers

PATE'S HOUSE CAESAR

Crisp romaine, Parmigiano-Reggiano, rosemary and tarragon herb crumbs, house Caesar dressing

DUMPLINGS

Steamed Dumplings, Chili Herb Oil, Mushrooms, Scallions, Sesame, Soy

MAIN COURSE

SHRIMP SCAMPI

Fresh Fettuccine, Jumbo Shrimp, Garlic, White Wine Butter Roasted Tomatoes, Fennel and Lemon

HERB-ROASTED AIRLINE CHICKEN BREAST

Tarragon, rosemary and thyme roasted chicken, Yukon Gold mashed potatoes, garlic broccolini, Chardonnay pink peppercorn cream sauce

PAN-SEARED CATCH OF THE DAY

Chef's fresh fish selection, Parmesan risotto, seasonal vegetables, lemon beurre blanc

PATE'S PETIT SHOULDER FILET

Pan-seared beef shoulder filet, truffle mashed potatoes, glazed carrots, red wine demi-glaze, herb butter

DESSERT

Ask your server about tonight's dessert selection.