

# ARNO'S AT 41 MAIN STREET

## NANTUCKET RESTAURANT WEEK

THIS MENU FEATURES A THREE COURSE DINNER  
INCLUDING WINE PAIRINGS WITH ENTRÉE COURSES  
FOR \$39.99

PLEASE ENJOY...

### FIRST COURSE

CHOICE OF:

WAWENAUK OYSTER AND HEIRLOOM GAZPACHO  
SHOOTER WITH CHIPOTLE CRÈME FRAICHE

VEGETABLE SUMMER ROLL WITH BLOOD ORANGE,  
TAMARI DIPPING SAUCE OVER WASABI MICRO  
GREENS

CARNITAS PORK TACO WITH JALAPENO RANCH,  
NAPA CABAGE SLAW AND MANCHEGO CHEESE

### ENTRÉE

CHOICE OF:

. BOURSIN STUFFED BACON WRAPPED TENDERLOIN  
OF BEEF SERVED TO ORDER WITH A ROASTED  
VIADLIA ONION DEMI GLACE, GRILLED ASPARAGUS  
SPEARS AND THREE CHEESE RISOTTO CAKE  
PAIRED WITH A GLASS OF ROSENBLUM ZINFANDEL

MUSHROOM, SPINACH, BLUE CHEESE AND BACON  
STUFFED PANKO COATED STATLER CHICKEN  
BREAST DEEP FRIED AND DRIZZLED WITH A  
CHESTNUT HONEY GLAZE SERVED SERVED WITH  
WHITE TRUFFLE AND HERB MASHED POTATOES,  
GRILLED BROCCOLINI PAIRED WITH A GLASS OF  
CHATEAU ST JEAN FUME BLANC

HERB SEARED FRESH HALIBUT FILET PLACED ATOP  
A ROASTED RED BLISS POTATO AND JICAMA SALAD  
TOSSED IN A ROASTED RICE WINE VINEGAR  
DRESSING WITH MICRO GREEN GARNISH PAIRED  
WITH A GLASS OF STEELE ALIGOTE

### DESSERT

CHOICE OF:

AVOCADO MILKSHAKE WITH CINNAMON WHIPPED  
CREAM

RUM SOAKED GOLDEN RAISIN, BANANA AND  
COCONUT BREAD PUDDING WITH BOURBON  
CARMEL SAUCE AND FRESH WHIPPED CREAM

VALID JUNE 7-13 2010  
TAX AND GRATUITY NOT INCLUDED  
MENU SERVED IN ADDITION TO REGULAR DINNER MENU

