



**STILL**

PORTSMOUTH RESTAURANT WEEK

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**\$39 MENU**

choose one item from each course



**COURSE I**

**CALAMARI**

black rice flour/pickled banana peppers/  
sauce creole/scallions

**BLACK GARLIC BRUSSELS**

black garlic sauce/fried and confit garlic/  
pickled chili/scallions

**CRAB AND CRAWFISH ETOUFFEE DIP**

shaved parm/chives/creole spices/focaccia

**COURSE II**

**PRIME RIB**

fondant yukon/creamy horseradish/demi-glace

**ROCKFISH**

cannellini/confit tomatoes/pork jowl/pickled fennel

**ROASTED CAULIFLOWER**

vadouvan/garlic yogurt/chili crisp/couscous dukkha/  
orange/mint/chive oil

**COURSE III**

**POT DE CREME**

pretzels/walnuts/coconut/maldon salt

**WHISKEY BREAD PUDDING**

toffee sauce