

ALDEA

SUMMER MARKET MENU

CHARCUTERIE

BENTON'S COUNTRY HAM hickory-smoked	10	JAMÓN IBERICO	21
JAMÓN SERRANO	10	FOIE GRAS "MI-CUIT" market cherry compote, peanuts and cocoa nibs cherry sorbet	18

APPETIZERS

MUSSEL SOUP mushroom, ginger/lemongrass, linguiça sausage	12	ARTISANAL CHEESE SELECTION membrillo, walnut-raisin bread	12
SHRIMP "ALHINHO" SALAD garlic, coriander, bibb lettuce	15	BIBB LETTUCE & ARUGULA Cato Corner's Dutch farmhouse cheese, berries, charred onion, mango vinaigrette	11

SANDWICHES

SEA URCHIN open-faced, heirloom tomatoes, sea lettuce	17
CREEKSTONE FARM'S HANGER STEAK mahon cheese, cilantro, tamarind mayo	19

ENTREES

SEA-SALTED CHATHAM COD scrambled egg, black olive, crispy potato	19
MASSACHUSETTS WILD BASS stew of tomato, leeks, saffron and mussels	25
ARROZ DE PATO duck confit, chorizo, olive, duck cracklings	21
NEW BEDFORD DIVER SCALLOPS farro risotto, cucumber, orange	26

24.07

3 COURSE MENU

choice of:

TOMATO & CHERRY GAZPACHO
wild herbs, extra virgin olive oil

ARUGULA & PICKLED CHERRY SALAD
São Jorge cheese, hazelnuts

RUSTIC PORK & DUCK TERRINE
muscat wine gelée, wild arugula

SKATE
escabeche jus, zucchini ribbons

ORGANIC CHICKEN BREAST
baby bok choy, mushrooms, coconut-curry

FARRO RISOTTO
cucumber, orange

MIXED BERRY BRIOCHE PUDDING
crème fraiche sorbet

ROASTED PEACH TARTE
cinnamon ice cream
