

# ALDEA

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## Lunch Market Menu

### CHARCUTERIE

BENTON'S COUNTRY HAM hickory-smoked	10	JAMÓN SERRANO	10
PRESUNTO dry cured Portuguese ham	9	FOIE GRAS TERRINE caramelized bartlett pear, Blis maple syrup, toasted brioche	18

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### APPETIZERS

FINGERLING POTATO SOUP chanterelles, artichokes, sepia and saffras	12	ARTISANAL CHEESE SELECTION membrillo, walnut-raisin bread	12
SHRIMP "ALHINHO" SALAD garlic, coriander, baby romaine	15	LOLLA ROSSA AND TATSOI SALAD bosc pear, candied cumin, roasted sunchokes, creamy sunchoke vinaigrette	11

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### SANDWICHES

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

### ENTREES

SEA-SALTED CHATHAM COD scrambled egg, black olive, crispy potato	19
MONKFISH stew of fennel, tomato, leeks and mussels, black rice	24
ARROZ DE PATO duck confit, chorizo, olive, duck cracklings	21
NEW BEDFORD DIVER SCALLOPS farro risotto, cucumber, orange	26

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## 24.10

### 3 COURSE MENU

choice of:

POTATO-LEEK SOUP  
bacon, crispy Brussels sprouts

MARKET PEAR & ARUGULA SALAD  
smoked ham, mozzarella, candied hazelnuts

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SKATE "A LA PLANXA"  
zucchini ribbons, pea shoots, caper-brown butter

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

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CHOCOLATE BRIOCHE PUDDING  
exotic spice milk ice cream

BANANA AND PASSIONFRUIT TARTE  
Appleton's rum and raisin ice cream

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