

Connecticut Restaurant Week, October 8-14, 2018

Potato-Leek Veloute

Potato "salad" garnish, chive, olive oil
with American Sturgeon Caviar (\$12 supplement)

Beet Tartare

applewood smoke, bayley hazen bleu, granny smith apple, hazelnut

Fried Porcini Mushroom

Preserved lemon aioli, parmigiano Reggiano, raddichio, moscatel glaze

Crispy Heritage Pork Belly

Quince puree, sweet and sour brussels, hard cider gastrique

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Crystal Valley Organic Chicken

Root vegetable hash, cauliflower creamed kale, local maple-bourbon jus

Crispy Arctic Char

Potato "risotto", sweet and sour chard, verjus rouge

Anson Mills Farro Stuffed Pumpkin

Homemade sausage, carrot emulsion, crispy shallot

Wild Mushroom Tagliatelle

Cognac, fall herbs, crème fraiche, local sheeps milk cheese

with fresh black truffle (\$15 supplement)

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Autumn Neopolitan

Cranberry gelee, butterscotch, vanilla chiffon

Spiced Pear Monkey Bread

Calvados caramel, pecan ice cream

Pumpkin Cheesecake

Chocolate "bark"