



Connecticut Restaurant Week

October 8-14, 2018

3-Course Prix Fixe Menu

"A Taste of Alsace"

DINNER (\$30.18)

1st Course:

Hearty Alsatian Vegetable Soup

Charcuterie & Fromage
w/Warm Soft Pretzel & Housmade Mustard & Shallot Jam

Tarte Flambee
Caramelized Onions, Creme Fraiche, Duck Bacon

Foie Gras (+\$10)
Pickled Grapes, mustard seeds, shallots, brioche, saba must reduction

2nd Course:

Choucroute Garnie
kraut, local potatoes, pork sausage, pork loin, pork belly

Poulet au Vinaigre
Marwin farms chicken braised in vinegar sauce, butternut squash sage polenta, roasted brussel sprouts

Arctic Char
braised red cabbage, local apples, pecans, mustard glaze

Vegetarian Baekeoffe
butter beans, mushrooms, potatoes, portabello mushrooms, jackfruit

3rd Course:

Pain d'Epices (Gingerbread)
Marionberry Butter Crepe
Tarte au Fromage Blanc
Apple/Pear Tartlet