



## Connecticut Restaurant Week

October 8-14, 2018

### LUNCH (\$20.18)

#### **1st Course:**

Hearty Alsatian Vegetable Soup

Charcuterie & Fromage  
*w/Warm Soft Pretzel & Housemade Mustard & Shallot Jam*

Pâté de Lapin  
*Forest Edge Farms rabbit pate, baguette crostini, pickled mustard seeds & shallots*

#### **2nd Course:**

Quiche Lorraine  
*bacon lardons, served with a Bistro Salad*

Tarte Flambee  
*Caramelized Onions, Creme Fraiche, Duck Bacon*

Omelette aux Champignons  
*Driggs Hill Farm eggs, mushrooms, creme fraiche, drizzle of truffle oil, served with a Bistro salad*

Fromage Grillé  
*muenster cheese, mushrooms, kale, beets, mustard, soft pretzel bread, served with a Bistro salad*

#### **3rd Course:**

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