

Connecticut Restaurant Week

\$40.18

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

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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 braised greens, grape gastrique

Wild Mushroom Tagliatelle

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

with fresh black truffle (\$15 supplement)

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Spiced Apple Cake

Calvados caramel, vanilla ice cream, toasted pecan

Pumpkin Cheesecake

Chocolate "bark"

New England inspired cuisine influenced by the rhythm of the seasons and farmstead offerings.

Bon appetit

Thoroughly cooking meat, poultry, seafood, shellfish, egg reduces the risk of foodborne illness