

Connecticut Restaurant Week

October 8-October 14, 2018

Dinner Menu

\$40.18 per person not including tax & gratuity

Gift Cards cannot be used in conjunction with this menu

Salad

Kale & Brussel sprouts

radicchio, toasted almonds, dried cherries, champagne-thyme vinaigrette

First Course ... your choice of

Warm roasted eggplant & wonton "napoleon"

tossed with sweet red onions, tomatoes, feta, watercress & hummus in a light curry vinaigrette

Fromages et Charcuteries

Quicke's farmhouse Cheddar, Soppressata, Marcona almonds, dried figs & crackers

Entree ... your choice of

Wild Mushroom Ravioli

served with house-made duck confit, fig compote and arugula

Grilled Bistro Steak

Creekstone Farms Premium Black Angus Beef, marinated & grilled, fries & baby greens, truffle aioli

Pan-Seared Scallops

served with a cauliflower cake, finished with a red thai curry sauce (contains peanut butter)

Dessert ... your choice of

"Le Diplomat"

ladyfingers soaked in Waypoint Coffee Liqueur, layered between dark chocolate ganache & finished with fresh whipped cream

Fresh seasonal berries

splashed with orange blossom water