



FIREBOX

OCTOBER 8-14 2018

First

Seacoast Mushroom Bisque

honey yogurt, toasted pepitas, crisp parsnip

Farm Greens

shaved brussels, grapes, fennel, goat feta, citrus vinaigrette

Second

Autumn Rigatoni

broccolini, pumpkin cream, sweet potato gremolata

Organic Chicken

roasted chestnut puree, fall vegetables, cranberry gastrique

Maple Glazed Salmon

cauliflower puree, farro medley, toasted pistachio crumble

Dessert

Salted Chocolate Pudding

toasted almonds, whip cream

Apple Cake

brown sugar streussel

\$30.18(excluding tax and gratuity)

*menu subject to change

*no substitutions



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