



Dine-Out CT Tasting Menu

\$25.19 per person
3-Course Complete Dinner

—Starters—

Vidalia Onion & Potato Bisque
Truffle Oil | Crisp Pork Belly

Winter Kale Salad
Crisp Kale | Shaved Apples | Shaved Fennel | Gorgonzola Cheese | Dried Cranberry | Sliced Almonds | Sweet Honey & Chili Vinaigrette

Tuscan Arugula Salad
Arugula | Roasted Wild Mushrooms | Grilled Asparagus | Toasted Pine Nuts | Shaved Parmesan Cheese | Herb Vinaigrette

—Entrees—

Herb Crusted New Bedford Cod Filet
Lemon Buerre Blanc | Whipped Yukon Gold Potatoes | Garlic Green Beans

Shrimp Carbonara
Tender Shrimp | Sweet Peas | Mushrooms | Bacon | Carmelized Onions | Creamy Carbonara Sauce | Fettuccini Pasta

Vegetable Lasagna
roasted eggplant and zucchini | sauteed spinach & kale | native tomatoes | herb goat cheese
whipped Ricotta | pesto cream sauce | red pepper coulis | tomato confit

Pasta Bolognese
Rigatoni pasta | house-made pork & beef bolognese | fresh basil-infused Ricotta

Herb Marinated Grilled Rack of Lamb (please add \$8)
Red Wine Reduction | Truffle Gorgonzola Cream Sauce | Roasted Fingerling Potatoes | Garlic Green Beans

Grilled Black Angus Steak Pizzaiola (please add \$3)
Grilled 8oz Hanger Steak | Braised Tri-Colored Bell Peppers, Onions, Tomatoes & Fresh Herbs | Whipped Yukon Gold Potatoes

—Dessert—

Blueberry Cobbler Bread Pudding
cinnamon creme anglais | vanilla bean ice cream

Fres Leches Cake
Fresh Berries | Whipped Cream

Flourless Chocolate Cake
chocolate sauce | vanilla bean ice cream | fresh whipped cream

Not valid with any other specials, coupons, discounts or promotions. Subject to change at any time without notice. Not available for Take-out.
Includes the choice of one starter, one entree and one dessert, no substitutions. No sharing please.