# Connecticut Restaurant Week

\$25.18 Three Course Dinner Menu Monday, October 8th - Sunday, October, 14th.

#### Starters

Harvest Arugula Salad
baby arugula | diced local apples | sun-dried cranberries | caramelized onions | cajun-spiced pistachios | warm goat cheese "fritter" | apple cider vinaigrette

Roasted Almond Bisque GF roasted piquillo peppers | truffle oil | slivered scallions

Heirloom Tomato Timbale GF local heirloom tomatoes | roasted, chilled eggplant | buffalo Mozzarella | roasted corn | toasted almond pesto | E.V.O.O. | aged balsamic drizzle | truffle sea salt

Pan-Seared Day Boat Scallop &

pistachio-crusted scallop | sweet potato risotto with sun-dried cranberries and caramelized onions | truffle honey drizzle

### Main Plates

## Herb-Brined, Oven-Roasted Cornish Game Hen GF roasted brussels sprouts | rosemary honey drizzle | pan jus

Sliced Domestic Pork Soin "Rollatini" roasted apple, cranberry, and sage herb breadcrumb stuffing | bourbon-roasted peach & apricot chutney | mashed root vegetables | sauteed baby leaf spinach

House-Made Vegetarian Lasagne

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

Atlantic Ocean Cioppino GF

lobaster tomato broth | shrimp | scallops | mussels | calamari | day boat cod | finerling potatoes | diced anduille sausage

Crilled 12 oz. New York Sirloin Steak (add \$7.50)

sweet potato and bacon "hash" | garlicy green beans | compound tarragon herb butter

#### Desserts

Classic Banana's Foster GF
vanilla bean ice cream | caramelized bananas | cinnamon rum sauce | fresh whipped cream

Pear "Upside Down" Bread Pudding cinnamon bourbon browned pears | butter pecan ice cream | maple anglaise | caramel sauce

Pumpkin Cheesecake

ginger snap cookie crumbles | caramel sauce | fresh whipped cream

Excludes CT State Sales Tax, Beverages and Gratuity. Not valid with any other specials, discounts, or promotions. No substitutions or sharing please. Not available for take out.