

THREE COURSE DINNER MENU

DINE OUT CONNECTICUT
FEBRUARY 25 - MARCH 3

Proceeds from this week-long event will be donated to the CT Hospitality Educational Foundation (CHEF), a non-profit organization dedicated to the development of future restaurant industry leaders through educational scholarships & programs

APPETIZERS

Field Green Salad GF | DF | V
Carrots, Cucumbers, Red Onion, White Balsamic Vinaigrette
OR

Cup of Regional Clam Chowder
New England | "Fresh Salt" Style (Blend of Both) | Rhode Island GF

ENTREES

Boursin & Spinach- Stuffed Coleman Organic Chicken GF
Wrapped in Prosciutto, Broccoli Rabe
Cabernet-Cranberry Wild Rice Pilaf, Pomegranate-Red Wine Reduction
OR

White Bean & Basil Ravioli GF | V
Escarole, Roasted Tomatoes, Saffron Broth
OR

8 Oz. Sirloin Coulotte Steak GF
Rosemary Roasted Fingerling Potatoes, Haricot Verts, Wild Mushroom Dijon Marsala

DESSERT

Giuliana's Gelato One Scoop
Salted Caramel | Belgian Chocolate | Tahitian Vanilla
OR

Warm Chocolate Chip Cookie
OR

Warm Belgian Chocolate Brownie
Whipped Cream | Gelato plus 4.95

AVAILABLE IN LOUNGE
6-oz Glass on Select Wines \$7
Svedka Martini \$8

LUNCH PROMOTION
Complimentary Scoop of Gelato with any main course of \$13.95 or greater

THREE COURSE PRIXE FIXE \$29.95 SUNDAY - FRIDAY
PRICE EXCLUSIVE OF TAX & GRATUITY RESERVATIONS NEEDED 860-388-1111

LOU ANNE LANGLOIS | CHEF D' CUISINE
FRESH SALT AT THE SAYBROOK POINT INN MARINA & SPA | SAYBROOK.COM

Gluten-Free Bread Available Upon Request

GF - Gluten Free Ingredients Contain no Wheat, Barley, Rye, Common Oats, Their Crosses or Derivatives

DF = Non-Dairy Ingredients V = Vegan Ingredients