



ÀVERT

Course One

(Choice of)

*Nicoise Salad | Seared Tuna | Greens | Egg | Haricot Vert
Escargot | Pernod Butter | Breadcrumbs
Mussels | Saffron | Dijon Cream
Citrus Salad | Arugula | Fennel | Citrus | Goat Cheese*

Course Two

(Choice of)

*Coq au vin | Red Wine Braised Chicken | Mushroom | Pearl Onion
Bouillabaisse | Shellfish Fumet | Cod | Shrimp | Clams | Fennel
Pork Roulade | Pommies Puree | Broccolini | Smoked Pork Jus
Beef Short Rib 'Bourguignon' | Mushroom | Potatoes | Bacon | Pearl Onions*

Dessert

(Choice of)

*Crème Brulee
Chocolate Pot du Creme*

\$40 per guest

(Not inclusive of Tax or Gratuity)

Dine out Connecticut is a signature event hosted exclusively by the Connecticut Restaurant Association to showcase and celebrate restaurants across the state. Funds raised during Dine Out week help to support the Connecticut Hospitality Education Foundation, a 501(c)(3) foundation dedicated to the development of future restaurant industry leaders through educational scholarships and programs like ProStart, a two year culinary and management program for high school students.