

CONNECTICUT

RESTAURANT WEEK

\$30.19



PRE-FIXE

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

BACON | CELERY | POTATOES

BUTTERNUT SQUASH RAVIOLI

SAGE BROWN BUTTER | TOASTED ALMONDS | AGED BALSAMIC

BEET SALAD

GOAT CHEESE | ARUGULA | RADISHES | CANDIED WALNUTS
RASPBERRY CHAMPAGNE VINAIGRETTE

SECOND COURSE

PAPPARDELLE

LAMB RAGU | RICOTTA | GRANA PADANO

10 OZ NY STRIP STEAK

TRUFFE FRENCH FRIES | WILTED SPINACH | HONEY BACON VINAIGRETTE

ROASTED HALF CHICKEN

GOAT CHEESE MASHED POTATOES | SAUTÉED MUSHROOMS | PAN JUS

ATLANTIC SALMON

FREGOLA | BUTTERNUT SQUASH | DRIED CRANBERRIES | MAPLE MUSTARD GLAZE

VEGETABLE RISOTTO

BROCCOLI | OVEN ROASTED TOMATOES | PEAS | MUSHROOMS

ADD \$10 8OZ FILET MIGNON

MASHED POTATOES | GRILLED ASPARAGUS | VEAL DEMIGLACE

THIRD COURSE

CHOCOLATE PANNA COTTA

IRISH CREAM | CHOCOLATE PEPPERMINT CROUTONS

BAKED ALASKA

CHOCOLATE CAKE | RASPBERRY SORBET | TOASTED MERINGUE