

MAX DOWNTOWN TASTE OF HARTFORD 2010

APPETIZERS

**LEAVES OF YOUNG ROMAINE WITH CAESAR DRESSING
GARLIC CROUTONS**

**ROSEDALE FARMS TOMATO GAZPACHO
CRISPY BASIL**

**BLT SALAD
FOUR FIELDS FARM BABY GREENS
STARLIGHT GARDENS TOMATOES
APPLEWOOD SMOKED BACON
CREAMY RANCH DRESSING**

ENTREES

**GRILLED SHRIMP AND ANDOUILLE SAUSAGE KABOB
CHARRED ROSEDALE FARMS CORN AND BLACK BEAN SALAD
CHIMICHURRI SAUCE**

**HERB MARINATED BLOCK ISLAND SWORDFISH
PANZANELLA SALAD, OLIVE CIABATTA BREAD
STARLIGHT GARDENS TOMATOES
ROSEDALE FARMS CUCUMBER, RED PEPPERS
ROASTED GARLIC, CAPER VINAIGRETTE**

**PARMESAN CRUSTED MURRAY'S CHICKEN BREAST
MELTED PINE NUT POLENTA
ROSEDALE FARMS ROASTED SUMMER VEGETABLE RATATOUILLE
HERB PUREE**

NEW YORK STRIP STEAK*
PANKO-HERB CRUSTED VINE RIPENED LITTEL ACRES FARM TOMATOES
MAYTAG BLUE CHEESE SAUCE

DESSERTS

**CHOCOLATE CHIP ICE CREAM SANDWICH
CHOCOLATE FUDGE SAUCE**

**ROSE'S FARM RED BERRY
AND WHITE CHOCOLATE PARFAIT**

**WASHINGTON STATE CHERRY PISTACHIO CHEESECAKE
CHERRY COMPOTE**

*** \$10 SUPPLEMENT**



TRUMBULL
KITCHEN

Taste of Hartford 2010

July 26th – August 8th

Local Heirloom Tomato Bisque

Eggplant fries, parmesan crisp

Young Arugula Salad

Candied walnuts, pink grapefruit, yogurt walnut dressing



Herb Roasted Murray's Chicken Breast

Corn noodle salad, local wax beans, sweet corn broth

Block Island Swordfish Brochette

Honey chipotle marinade, Rosedale summer squash

Tres Formaggio Lasagna Bolognese

Classic meat sauce, sweet onions, portabella mushrooms



Toasted Cornmeal Ricotta Pound Cake

Rosedale peach conserve, buttermilk sabayon

Traditional English Trifle

Rose farms blueberries, raspberries, cointreau, vanilla cream