



TASTE OF HARTFORD MENU 2011

JANUARY 17 - 23, 2011

FIRST COURSE

SOUTHWESTERN TORTILLA SOUP

CILANTRO SOUR CREAM, CRISPY TORTILLAS

TUSCAN SALAD

CHERRY TOMATOES, ROASTED GARLIC, KALAMATA OLIVES
POLENTA CROUTONS, ARUGULA, BALSAMIC VINAIGRETTE

HAND GATHERED FIELD GREENS

SHERRY MUSTARD SEED VINAIGRETTE

ENTRÉE COURSE

SHRIMP GNOCCHI

CALABRO RICOTTA GNOCCHI, ASPARAGUS
TOMATOES, CRISPY BASIL, PARMESAN

RED WINE BRAISED SHORT RIBS

MELTED PARMESAN POLENTA, ROASTED WINTER VEGETABLES BRAISING JUS

ROASTED MURRAY'S CHICKEN

APPLE-BACON POTATO HASH, SWISS CHARD
WILD MUSHROOMS, MAPLE BROWN BUTTER SAUCE

GRILLED NEW YORK STRIP LOIN *

CAULIFLOWER GRATIN, WATERCRESS
GRILLED RED ONIONS, THYME JUS

DESSERT

VANILLA CHEESECAKE

SHORTBREAD COOKIE

CHOCOLATE-CHERRY BREAD PUDDING

CHANTILLY CREAM

CITRUS PARFAIT

LEMON MOUSSE, BLOOD ORANGES, TANGERINES
BRANDY SNAP

\$ 20.11 PER PERSON

BEVERAGES, TAX AND GRATUITY EXCLUDED

* \$10.00 SUPPLEMENT