

# West Hartford Restaurant Week

January 7 – 20, 2019

## **Dinner Menu**

\$30 per person not including tax & gratuity Available daily starting at 4pm

# Course One

(choose 1)

**Crawfish Bisque** tasso ham crumble

#### Winter Citrus Salad

baby field greens, shaved fennel, ruby grapefruit, blood orange, tangerine, goat cheese mousse, shaved radishes, lemon-herb citronette

# Course Two

Pan Roasted Georges Bank Monfish

butternut squash risotto, lobster soubise, crispy brussels sprout chips, pumpkin seed oil

#### Shrimp & White Corn-Cheese Grits

andouille sausage, peppers, okra, spinach, creole pan

Fish N' Chips

coleslaw, french fries, tartar sauce

### Surf & Turf (\$10 Supplement)

#### **Bacon Wrapped Petite Filet & Seared Scallops**

sweet onion potato pave, horseradish-winter vegetable slaw, mushroom sauce "bourguignon"

# **Dessert**

### Warm Brownie Sundae

blondie swirl brownie, chocolate chip ice cream, hot fudge sauce, whipped cream, candied walnuts

### Nutella/Banana Torte

chiffon cake, espresso mascarpone, raspberry sauce

~menu subject to change without notice~