

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~