

**Summer Taste of Hartford Dinner Menu**  
**July 22—August 4, 2014**

**25.00**

**“Two Hundred and Fifty Years of the Courant”**

**Burnham Farms Corn Chowder**  
Oxen Farms Potatoes, Candied Bacon

**Baked Papa C’s Clams**  
Oregano, Garlic Farms Peppers, March Farms Tomatoes, Filone

**Basil Infused Watermelon Salad**  
Maple Lane Butter Lettuce, Aged Balsamic, Ricotta Salata

~~~~~

**Bell & Evens Grilled All Natural Chicken Breast**  
Corned Chicken Hash, Connecticut Yellow Beans, Pan Gravy

**Peppered Stonington Scallops**  
Ginger Sticky Rice, Orange & Soy glaze, Deer Crest Zucchini Capelinni

**Pork and Veal Sugo**  
Deer Crest Tuscan Kale, Cellantani Pasta, Pecorino Romano

~~~~~

**Grilled Summer Peaches**  
Meadowland Honey, Goat Cheese, Toasted Oat Crumble

**Washington Cherry Cobber**  
Cinnamon Cream, The Creamery Vanilla Ice Cream

**Lemon Pot de Crème**  
Fresh Berry Compote

**Featured Wines**

**25.00**

**Terrazas “Alta del Plata” Cabernet Sauvignon**  
2012

*Mendoza, Argentina*

*hints of spice and red fruits including red currants and raspberries*

**Josh Cellars Chardonnay**

2012

*North Coast, California*

*aromas of tropical fruits and citrus married with harmonious oak notes*