



TRUMBULL
KITCHEN

Taste of Hartford Menu
Summer 2012

Local Garden Salad

Beckett Farms broccoli, shaved squash, Heirloom tomatoes, modern lemon vinaigrette

Stuffed Piquillo Peppers

Bomba rice, Stonington scallops, roasted chicken, saffron aioli

Freshly Chopped Tartar

Beef tenderloin, truffled lemon potato chip, yellow fin tuna, sesame fried wonton, wasabi

Summer Soupe au Pistou

Burnham Farms beans, Gary's tomatoes, vermicelli



Maine Lobster Sauté

Pirro garganelli, brown butter corn puree, sweet basil, Deer crest farms peas

Chimichurri Crusted Swordfish

Grilled Baggot Farms squash, cous cous, pickled red onions, roasted garlic

Crisp Pork Loin Medallions

Watercress salad, caper sauce, garlic whipped potatoes

Surf and Turf

Roasted Angus Sirloin, blue Fin crab soufflé, Connecticut corn custard



Caramelized Tres Leches Cake

Dzen's blueberries

Grilled Classic Pound Cake

Vanilla ice cream, toasted pecans, Rainer cherry sauce

Chocolate Pot de Crème

Espresso whipped cream, coffee beans

*menu subject to change