

Summer Taste of Hartford Lunch Menu

July 22 - August 4, 2014

17.64

“Two Hundred and Fifty Years of the Courant”

Burnham Farms Corn Chowder

Oxen Farms Potatoes, Candied Bacon

Maple Lane Butter Lettuce and Sweet Pea Salad

Roasted Granby Peppers, Aged Balsamic Toasted Hazelnuts

Stonington Scallop Crudo

Sesame, Mint, Ginger

~~~~~

**Indian Chicken Makhani**

Cilantro Chutney, Jasmine Rice, Chic Peas

**Cornmeal Crisped Rainbow Trout**

Poblano Crema, Toasted Pumpkin Seed Pilaf, Melon Salsa

**Pork and Veal Sugo**

Deer Crest Tuscan Kale, Capellini Pasta, Pecorino Romano

**Featured Wines**

**25**

**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*