

CT FARM WEEK MENU 2019

STARTERS

BEST of CT RAW BAR PLATTER

Copps Island | Mystic | Niantic Bay Oysters
Littleneck & Cherrystone Clams | 15

SWEET CORN BISQUE

Maine Lobster | Chive Oil | 10

STARLIGHT GARDENS GREENS

Heirloom Tomatoes | Eggplant Parmesan Croutons
Sungold Tomatoes | Pickled Garlic | Smoked Tomato Vinaigrette
Creamy Ramp Ranch Dressing | 14

ENTREES

CT FLUKE a la PLANCHA

Toasted Rosemary Spaetzle | Seacoast Mushrooms
Rainbow Chard | Truffle-Corn Cream | 29

ROASTED CLAMS & ITALIAN SAUSAGE

House Made Ricotta Gnocchi | Grilled Farm Peppers
Roasted Heirloom Tomato-Herb Pan Sauce | 25

PROSCIUTTO WRAPPED RHODE ISLAND MONKFISH

Sundried Tomato Risotto | Eggplant Tahini
Tuscan Kale | Lobster Butter | 28

BROAD BROOK BONE-IN NEW YORK STRIP

Poblano Smashed New Potatoes | Pimeton Roasted Baby Carrots
Arethusa Blue Cheese Fondue | 39

SOMETHING SWEET

BEELTOWN HILL ORCHARD PLUM TART

Grassroots Cinnamon Ice Cream | 8

Featuring these Great Local Farms

Starlight Gardens

Durham

Urban Valley Acres

Plantsville

Cold Spring Brook

Berlin

Seacoast Mushrooms

Mystic

Beckett Farms

South Glastonbury

Belltown Hill Orchards

South Glastonbury

Broad Brook Beef

Broad Brook

Grassroots Ice Cream

Granby

Lamberti Meat Packing

New Haven

Arethusa Dairy Farm

Litchfield

Liuzzi Brothers

North Haven

**MAX'S
OYSTER
BAR**