



TASTE OF HARTFORD

July 17, 2017 - July 31, 2017

STARTERS

SWEET CORN VELOUTÉ - roasted chanterelle mushrooms, corn pudding

FARM GREENS - sub edge farmed and foraged greens and flowers, champagne vinaigrette

LOCAL FLUKE CRUDO - compressed white peaches, meyer lemon confit, garden herbs

COMPRESSED SUMMER MELONS - sheep's milk yogurt, cold press olive oil, bayonne ham

CUCUMBER MOSAIC - buttermilk gelée, trout roe, fresh horseradish, finger lime

MAINS

SAUTÉED FILET OF STRIPED BASS - coco beans, summer squash, tomato marmalade, "minestrone" nage

POACHED FILET OF TURBOT - zucchini, stuffed blossom, sauce "billi bi"

BEEF SHOULDER TENDER - marble potato confit, hakurei turnip, salsa verde

ROASTED AMISH CHICKEN - sweet corn, chanterelle mushrooms, caramelized leek

BERKSHIRE PORK CHOP - sweet onions, glazed and pickled cherries, pickled mustard seed, jus lie

BABY SUMMER SQUASH - panisses, yogurt gel, basil, onzo ricotta stuffed blossom, basil

DESSERT

"CARROT CAKE" - cultured cream, sea buckthorn, chamomile ice cream

SLOW ROASTED STRAWBERRY - ricotta ice cream, rooibos, nasturtium

CHOCOLATE POT-DE-CREME - cherry, vanilla marscarpone

3 Course Prix - Fix

\$30.17

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*applicable taxes and an 20% service charge will be added to all checks