



APPETIZER

PATÉ DE CAMPAGNE

country style pork terrine, vegetable à la grecque, pommery mustard

ROASTED BEETS

chèvre and toasted walnuts

MUSSELS AND CLAMS MARINIÈRE

white wine herb broth with olive tapenade crouton

SALADE LYONNAISE

slightly wilted frisée, warm bacon vinaigrette, lardons, crouton, poached egg

TASTE OF HARTFORD 2019
JANUARY 21st - FEBRUARY 3rd

3 COURSE PRIX-FIXE

\$30.19*

ENTREES

DUCK CONFIT

lentils du puy

BOEUF BOURGUIGNON

red wine braised short rib, pearl onions, carrots, lardons, and mushrooms

CAULIFLOWER GRATIN

black winter truffle cream

TROUT GRENOBLOISE

haricots verts, brown butter, lemon, capers and herbs

DESSERT

APPLE GALETTE

à la mode

CRÈME CARAMEL

cream chantilly, seasonal fruit

POT DE CRÈME

grande marnier chocolate

FROMAGE

1oz chef's selection with local honey and house made jam

SIDES \$8

NOANK OYSTER (\$3.00 EA)

classic red wine mignonette

WARM MARINATED OLIVES

citrus zest and herbs

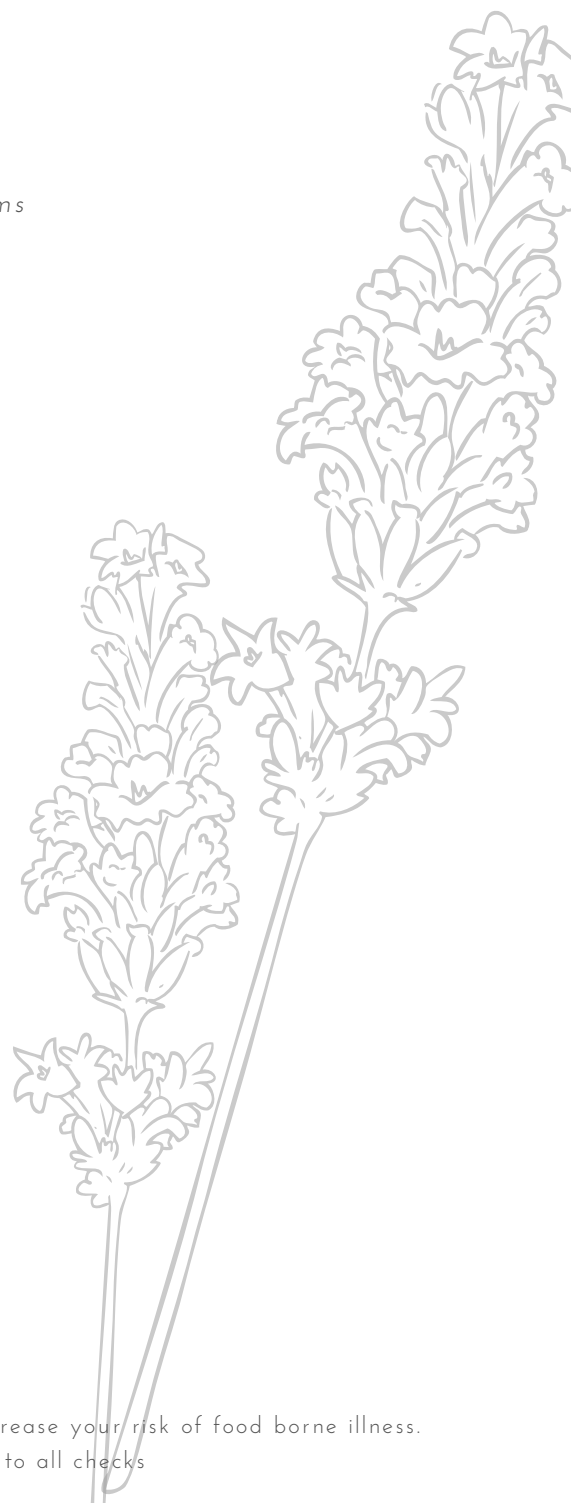
BASKET OF OUR BREAD

house cultured butter

MARKET GREENS

house vinaigrette

POMMES ALIGOT



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

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