



**West Hartford Restaurant Week
August 28, 2018 – September 3, 2018
Three Course Menu
\$20.00 All Day**

Appetizers (choose one)

New England Clam Chowder

clams, potato, onion, celery, bacon, cream

Chicken Vegetable Soup

roasted chicken, carrot, onion, celery, bok choy, served with or without orzo

Black Bean Quinoa Chilli (Vegan)

black beans, corn off the cob, red bell pepper, jalapeno, quinoa

Side Salad

mixed greens, grape tomato, cucumber, radish

Entrees (choose one)

Pork Tenderloin

pork medallions, dijon molasses glaze, pan roasted potatoes, asparagus, amish apple tart

Alfredo Louisiana

blackened chicken, shrimp, andouille sausage, broccoli, cajun seasoned alfredo sauce, linguini

Black and Blue Salad

seared diver scallops, blackberries, gorgonzola, candied pecan, blueberry vinaigrette

Shrimp Scampi

seared shrimp, roasted oyster mushrooms, grilled asparagus, grape tomato, linguini

Desserts (choose one)

Bourbon Bread Pudding

made with Bulleit Bourbon, served warm with chantilly cream and bourbon caramel sauce

Toasted Marshmallow Brownie

warm Belgian chocolate scratch brownie, house-made toasted marshmallow

Caramel Apple Crostata

rustic open pie served warm, drizzled caramel and icing, chantilly cream

German Chocolate Cake

four layer scratch cake, pecan and coconut filling, chocolate frosting

Cannoli

three mini crisp shells filled with fresh house-made vanilla ricotta

Pineapple Coconut Cake

four layer scratch cake, fresh pineapple filling, chantilly cream frosting, shredded coconut

Chocolate Mousse

hand-whipped and topped with a dollop of fresh chantilly cream