

GRANTS

RESTAURANT and BAR

***West Hartford
Restaurant Week***

AUGUST 28 - SEPTEMBER 3, 2018

\$30.00 (plus tax)

FIRST COURSE

TOMATO BISQUE

crème fraiche

BEEF CARPACCIO

fennel, pickled shallot salad, horseradish aioli

GRILLED LIME MARINATED SHRIMP

smoked chili aioli

SECOND COURSE

PAN ROASTED ATLANTIC COD

crushed basil potatoes, Arethusa green beans , green tomato pine nut relish

SEMI-BONELESS ROASTED CHICKEN BREAST

confit of farm potatoes with herbs, grilled summer squash

PETITE FILET MIGNON

*potato puree, Arethusa green beans, shallots,
garlic & rosemary, red wine sauce*

DESSERT

LEMON POUND CAKE

mixed berries, lemon zabayon

HOT FUDGE SUNDAE

vanilla ice cream, hot fudge & fresh whipped cream

KINDLY NO SUBSTITUTIONS