

West Hartford Restaurant Week 2019

January 7th – January 20th
\$40 Per Guest not including tax & gratuity

Starter choice of

Winter Harvest Salad

Romaine, togarashi spiced pepitas, dehydrated tomatoes, fried carrots, buttermilk ranch, aged Vermont cheddar

Modern Caesar Salad

hearts of romaine, parmesan, fried capers, crisp prosciutto chips

Chipotle Sweet Potato Bisque

Entrée choice of

Petite Filet Mignon * with F 17 Sauce

eight ounces of our leanest, most tender cut of beef

Pan Roasted Branzino

preserved lemon risotto, sundried tomato vinaigrette

Prime Short Ribs

slow roasted, natural jus, horseradish mashed potatoes

Double-Thick Pork Rib Chop*

julienne of apples and jicama, apple cider and creole mustard glaze

all entrees are accompanied with Yukon gold mashed potatoes & creamed corn

Steak Enhancements

Additional charge will apply

12 oz. Main Filet Mignon \$10

14 oz. CAB Ribeye \$16

16 oz. Prime NY Strip \$20

Steak Companions

Additional charge will apply

Truffle-Poached Lobster \$18

with béarnaise sauce and caviar

Diablo Shrimp \$14

baked with a spicy BBQ butter

Jumbo Lump Crabmeat \$13

oscar style with béarnaise sauce

Dessert

Flourless Chocolate Cake

White chocolate drizzle, chocolate covered strawberry