

GRANTS
RESTAURANT and BAR

West Hartford
Restaurant Week

FIRST

KALE "CAESAR" SALAD

red onion, toasted pumpkin seeds, cranberries, goat cheese caesar dressing, polenta croutons

HOUSE MADE TRUFFLE RICOTTA

everything crackers, honey

MOROCCAN HUMMUS

pickled vegetables, curried chips

TOMATO BISQUE

Crème Fraiche

MARINATED CRAB & AVOCADO TOAST

(\$5 supplement)

grilled toast, pickled red onions

SECOND

MAPLE GLAZED BLACK PEARL SALMON

Butternut squash puree, shaved brussel sprouts, red quinoa, pickled apples

SPICY RIGATONI

Creamy San Marzano tomato sauce, parmesan

Italian Sausage + 5,

TURKISH LAMB RAGU

Spiced crème fraiche, paprika ghee, polenta, haricot verts

8OZ FILET MIGNON

(\$10 supplement)

potato puree, creamed spinach, red wine sauce

THIRD

LEMON POUND CAKE

Berry compote, lemon sabayon, whipped cream

AFFOGATO

Lavazza espresso, salt carmel ice cream, chocolate shavings

PLEASE NO SUBSTITUTIONS • MENU SUBJECT TO CHANGE UPON AVAILABILITY