



## West Hartford Restaurant Week

### Dinner Menu

#### Starters

##### Shrimp Cocktail

jumbo gulf shrimp, lemon wedge, garlic aioli, horseradish cocktail sauce

or

##### Beet Salad

sliced golden and red beets, goat cheese, caramelized pecans, honey balsamic dressing

or

##### Stuffed Mushrooms

panko, fresh herbs, parmigiano, mozzarella, lemon beurre blanc

#### Main Plates

##### Eggplant Parmigiana

panko, fresh mozzarella, parmigiano, angel hair, marinara sauce

*Wine Pair – L'Oca Ciuca Chianti Riserva*

G 8 | B 32

or

##### Cod Provençale

pan seared, lemon, caper, garlic, butter, white wine, roasted potatoes, sautéed broccoli

*Wine Pair – Saladini Pilastris Falerio*

G 8 | B 32

or

##### Bourbon Pork Chops

wood grilled, chopped pancetta, spicy bourbon honey glaze, sweet potato mash, sautéed baby spinach

*Wine Pair – Pinot Noir, Nielson by Byron*

G 8 | B 32

#### Sweets

##### Bananas Foster Bread Pudding

myers dark rum, banana liqueur, butter, caramelized banana, freshly whipped cream (vanilla gelato 3 supplement)

or

##### Chocolate Mousse

whipped cream, shaved chocolate

30 per guest

price excludes 6.35% sales tax & gratuity  
we respectfully request that there be no substitutions  
may not be combined with other offers for discounts  
not eligible for accrual of rewards points



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