



West Hartford Restaurant Week

Dinner \$40 Three Course Prix Fixe

First Course

Two Bone Tumeric Rubbed Lamb *with pickled ginger carrots*

Roasted Beet & Arugula Salad *lemon goat cheese, cucumber and toasted pecans*

Crispy Brussels Sprouts Salad *with apples, pears, bacon, Gorgonzola and honey cider vinaigrette*

Entree

Cioppino *scallops, shrimp, mussels in a saffron tomato broth with focaccia*

Short Rib & Gorgonzola Pappardelle *sherry & gorgonzola crème with crispy sage*

Pan Seared Duck Breast *with chestnut cornbread stuffing and parsnip bisque*

Dessert

Winter Citrus Crème Brûlée

Orange Chocolate Truffles

Chocolate Bread Pudding

Sweet Potato Tartlet *with chai crème and maple pumpkin seed brittle*

Portuguese Chocolate Cake *with chocolate ganache*