STARTERS

CHILLED SOBA SALAD
add shrimp $3 each

COD BRANDAD CROQUETTES
lemon beurre blanc

BEET SALAD
Goat cheese, pecans, balsamic reduction

OPTIONAL 4TH COURSE

6 BLUEPOINT OYSTERS $12

ENTREES

MUSHROOM RAVIOLI
Wild mushrooms, truffle cream, pecorino romano

SLOW COOKED SHORT RIBS
Braised root vegetables, celery root apple mash

CONNECTICUT RABBIT STEW
Onion, garlic, dijon, carrot, mushroom, peanut potato, white wine, cream, thyme

FAROE ISLAND SALMON
Sautéed purple kale, butternut squash couscous, curry saffron sauce

MOULES FRITES PROVENÇALE
Tomato passata broth, olive, fennel, capers, garlic, saffron

DESSERT

HAZELNUT CHOCOLATE MOUSSE
Fresh Whipped Cream

GELATO/SORBET
Ask your server for today’s selection

VANILLA FLAN