

September 13 - 26

New

Haven

Restaurant Week(s)

Remixed

Presented by Citizens™

\$36 PER PERSON - 3 COURSE DINNER



STARTERS

CHILLED SOBA SALAD

add shrimp \$3 each

COD BRANDAD CROQUETTES

lemon beurre blanc

BEEF 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