

# FLORIAN

## NEW HAVEN RESTAURANT WEEK

A THREE-COURSE PRIX FIXE EXPERIENCE

Join us in celebrating New Haven Restaurant Week with a thoughtfully curated three-course menu highlighting seasonal ingredients and Belgian-inspired classics, thoughtfully prepared with modern elegance.

### *Dinner*

\$45

## APPETIZERS

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### CREAMY SWEET CORN CHOWDER

A comforting blend of sweet corn, onion, bacon, potatoes, and celery – rich, velvety, and deeply satisfying.

### FAROE ISLAND SALMON TARTARE

Pristine salmon delicately prepared and paired with silky avocado cream and salmon roe for a bright, refined start.

### CRANBERRY, KALE & QUINOA SALAD

A vibrant combination of tart cranberries, tender kale, and quinoa, finished with feta cheese, candied pecans, and a tangy house vinaigrette.

## ENTREES

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### ORGANIC CHICKEN VOL-AU-VENT

Creamy organic chicken with button mushrooms and pearl onions, served in a classic puff pastry shell alongside Belgian fries.

### BELGIAN FLEMISH BEEF CARBONNADE

A traditional slow-braised Belgian beef stew, rich and deeply flavorful, prepared in authentic Flemish style.

### BLACKENED ROCKFISH

Perfectly seasoned rockfish served with whole grain mustard sauce, caramelized cauliflower mousseline, and confit cherry tomatoes.

### SPINACH GNOCCHI

House-made spinach gnocchi tossed in fresh cilantro and basil pesto, topped with shaved Parmesan.

## DESSERTS

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### CARAMELIZED BANANA CHEESECAKE

Creamy cheesecake layered with sweet caramelized banana for a warm, indulgent finish.

### BELGIAN CHOCOLATE MOUSSE

Light yet decadent chocolate mousse topped with fresh whipped cream and Biscoff crumble.

This limited-time Restaurant Week menu is designed to showcase comforting flavors, refined technique, and a touch of Belgian tradition – all at a special prix fixe price. Reservations are highly recommended.

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Consuming raw or undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness. Inform your server of any dietary restrictions. 20% gratuity will be added to parties of five or more.