

# FLORIAN

## NEW HAVEN RESTAURANT WEEK

### THREE-COURSE PRIX FIXE MENU

Celebrate Restaurant Week with a curated menu that blends comforting classics, fresh seasonal ingredients, and Belgian-inspired favorites.

## *Lunch*

\$25

### APPETIZERS

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#### SWEET CORN CHOWDER

A velvety, comforting soup made with sweet corn and aromatics, finished with a delicate creaminess that highlights the natural sweetness of the corn.

#### NAPA CABBAGE SALAD

A crisp and refreshing mix of Napa cabbage, cucumber, carrots, blueberries, red onion, dried cherries, and toasted almond slices, tossed in a bright citrus poppy seed dressing.

#### BELGIAN CHEESE CROQUETTES

Golden, crispy croquettes filled with rich, melted Belgian cheese, served with a creamy peppercorn sauce for a savory, indulgent start.

### ENTREES

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#### MUSSELS & FRITES (PROVENÇALE OR MARINIÈRE)

One pound of fresh mussels prepared either in classic white wine, garlic, and herbs (Marinière) or in a fragrant tomato, garlic, and herb broth (Provençale), served with house-made Belgian fries.

#### LONG ISLAND DUCK LEG CONFIT

Slow-cooked, shredded duck leg confit served over delicate ricotta potato gnocchi and finished with freshly grated Parmesan cheese.

#### NORTH ATLANTIC COD FISH & CHIPS

Crispy beer-battered cod served with house-made fries and traditional tartar sauce, a refined take on a beloved classic.

### DESSERTS

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#### MILK CHOCOLATE CRÈME BRÛLÉE

Silky milk chocolate custard topped with a perfectly caramelized sugar crust.

#### SEASONAL SORBET

A refreshing, fruit-forward sorbet, light, vibrant, and the perfect finish to your meal.

This special Restaurant Week menu offers guests a taste of comfort, craftsmanship, and European influence – thoughtfully prepared and beautifully presented.