



**TASTE OF HARTFORD  
SUMMER 2014  
\$30.14**

MARCH FARM'S TOMATO GAZPACHO  
AVOCADO

ROSEDALE FARM'S BUTTER LETTUCE SALAD  
*STARLIGHT GARDEN'S* RADISH, PINE NUTS,  
LOCAL PEACHES, MANCHEGO CHEESE

GRILLED BLACK MISSION FIGS  
SUMMER MELON, BURRATA, PROSCIUTTO  
ARUGULA, AGED BALSAMIC



BAKED STUFFED LOBSTER TAIL  
SOUR CREAM & CHIVE POTATO PUREE  
*ROSEDALE FARM'S* GREEN BEANS, LOBSTER HOLLANDAISE

WILD ALASKAN SALMON A LA PLANCHA  
INDIAN SUMMER SUCCOTASH, FRISEE, BACON VINAIGRETTE

BRICK ROASTED MURRAY'S CHICKEN  
ROSEMARY POTATOES, *SUB EDGE FARM'S* SWISS CHARD  
LEMON, ROASTED CHICKEN JUS

GRILLED FILET MIGNON  
LOADED TWICE BAKED POTATO, RED WINE JUS

***\$10 ADDITIONAL EACH  
SUBSTITUTE AGED NEW YORK STRIP 16 OZ.  
ADD WHOLE BUTTER POACHED LOBSTER TAIL***



LOCAL BERRY PARFAIT  
WHITE CHOCOLATE MOUSSE, CHIFFON

BLACK FOREST BROWNIE  
FRESH CHERRIES, CHOCOLATE CRÈME

VANILLA CRÈME BRÛLÉE  
SHORTBREAD COOKIE

**CELEBRATED WINES  
\$30.14 PER BOTTLE**

**RED**

CABERNET SAUVIGNON, LOS VASCOS  
2012, CHILE

CABERNET SAUVIGNON, FAIRVIEW *LA CAPRA*  
2010, SOUTH AFRICA

SHIRAZ / CABERNET, PENFOLDS  
*WINEMAKERS SELECTION*  
2011, AUSTRALIA

MERLOT / CABERNET, CASTILLO DE MONESMA  
2010, SPAIN

ZINFANDEL, ZINFATUATION, 2010, CALIFORNIA

**WHITE**

CHARDONNAY, EXCELSIOR  
2013, SOUTH AFRICA

PINOT GRIGIO, CA DONINI, 2011, ITALY

SPARKLING WINE, DOMAINE BAUDRON  
NV, ARGENTINA

SAUVIGNON BLANC, ALPHA LOIRE  
2011, FRANCE

PECORINO, SALADINI PILASTRI, 2010, ITALY