



food for good.

first

POTATO SOUP

garlic croutons, parsley oil, scallion
Root Down Farm, Colchester, CT

SMOKED FARRO RISOTTO

cauliflower puree, brussels leaves, pickled raisins, pepita seeds, ricotta salata

ORGANIC GREENS

bosc pears, radish, parmesan frico, toasted marcona almonds,
red wine & honey vinaigrette
Maple Knoll Farm, Somersville, CT

second

BLACK PEARL SALMON *

farro & cabbage, butternut puree, rutabaga, arugula, pomegranate

PORK FLAT IRON *

braised cabbage, apple, roasted red bliss potato, beet puree, mustard butter
All Natural Berkshire Pork

HOUSEMADE FETTUCCINE

winter vegetable ragout, parmesan reggiano, parsley gremolata

third

WARM GINGER CAKE

orange marmalade, milk jam, walnuts

BUTTERSCOTCH POTS DE CREME

cinnamon whipped cream, poppy tuile

CONNECTICUT CHEESE PLATE (\$5 supplement)

melville & melinda mae, local honey, pomegranate, crostinis
Mystic Cheese Co., Mystic, CT

Taste of Hartford Winter 2015

\$30.15 per person