



Taste of Hartford 2015

\$25.15/person (tax & gratuity not included)

Appetizers

Choice of either

Fonchetta

artisanal cheese fondue, mini grilled brie sandwiches, tomato & basil salsa cruda

Tierra y Mar

chorizo, mussels & clams in a grilled baguette bowl with lobster butter & white wine broth, thyme-roasted tomato & citrus accented micro salad

2nd Course

Choice of either

Bistro Salad

baby greens, rainbow tomatoes, wine-pickled onions, pepperoncini & piquante peppers, nicoise olives, spiced pecans, white balsamic & vino tinto glaze

Bourbon Beef & Sweet Potato Bisque

shaved angus beef with sweet & spicy bourbon glaze served with a caramelized sweet potato bisque

Entree

Choice of either

NY Strip

with cognac crimini sauce, garlic & rosemary butter & truffle-parmesan onion crisps

add shrimp (\$7)

Yankee Seafood Stew

cod, salmon, mussels, clams & shrimp in a spiced bouillabaisse consommé, potato & bacon hash lyonnaise, braised garlic greens

Recommended Wine

Layer Cake Primitivo (\$10)

Recommended Wine

Simi Dry Rose (\$9)

Jardin Gratin

tomato confit, garlic spinach, mushrooms, cipollinis, bell peppers, and squash layered, roasted & topped with an arugula salad

Recommended Wine

Josh Merlot (\$9)

Dessert

Choice of either

Trifle

sweet-cream frosted cake croutons layered with seasonal berries & whipped cream

Peach & Sour Cherry Tart

served with vanilla bean gelato & bourbon cherry glaze