



FIREBOX

TASTE of HARTFORD
SUMMER 2018
JULY 16-29
THREE COURSE MENU

CHOICE OF:

CHILLED CUCUMBER AVOCADO SOUP

CAPRESE SALAD

hand stretched fresh mozzarella, basil marinated tomatoes

CHOICE OF:

CRISPY EGGPLANT

ramp pesto, local farm greens, vegetables,
goat feta, sunflower seeds

GRILLED BLACK PEARL SALMON

harissa yogurt, grilled corn, arugula, tomato

DIFIORE WHITE BEAN & KALE RAVIOLI

roasted corn crema, cornbread gremolata

ORGANIC STUFFED CHICKEN

charred onion, fava, peas, fingerlings, black garlic puree

CHOICE OF:

SALTED CHOCOLATE PUDDING

pistachio brittle, whipped cream

FRESH BERRY CORN SHORTCAKE

whipped cream

\$30.18 (excluding tax and gratuity)

\$20 additional for wine pairings

*no substitutions
*menu subject to change