

## APPETIZER

### PATÉ DE CAMPAGNE

*country style pork terrine, vegetable à la grecque, pommery mustard*

### ROASTED BEETS

*chèvre and toasted walnuts*

### MUSSELS AND CLAMS MARINIÈRE

*white wine herb broth with olive tapenade crouton*

### SALADE LYONNAISE

*slightly wilted frisée, warm bacon vinaigrette, lardons, crouton, poached egg*

TASTE OF HARTFORD 2019

JANUARY 21st - FEBRUARY 3rd

3 COURSE PRIX-FIXE

**\$30.19\***

## ENTREES

### DUCK CONFIT

*lentils du puy*

### BOEUF BOURGUIGNON

*red wine braised short rib, pearl onions, carrots, lardons, and mushrooms*

### CAULIFLOWER GRATIN

*black winter truffle cream*

### TROUT GRENOBLOISE

*haricots verts, brown butter, lemon, capers and herbs*

## DESSERT

### APPLE GALETTE

*à la mode*

### CRÈME CARAMEL

*cream chantilly, seasonal fruit*

### POT DE CRÈME

*grande marnier chocolate*

### FROMAGE

*1oz chef's selection with local honey and house made jam*

## SIDES \$8

### NOANK OYSTER (\$3.00 EA)

*classic red wine mignonette*

### WARM MARINATED OLIVES

*citrus zest and herbs*

### BASKET OF OUR BREAD

*house cultured butter*

### MARKET GREENS

*house vinaigrette*

### POMMES ALIGOT

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*applicable taxes and a 20% service charge will be added to all checks

