TASTE OF HARTFORD
January 21st– February 3rd
$30.19

GREENS
Wedge
Bacon, vine-ripened tomato
Kale
Roasted corn, grilled jalapeño, vine-ripened tomato, fresh herbs, vinaigrette

CLASSICS & CUTS
Bison Short Ribs
Slow-braised, BBQ sauce, garlic mashed potatoes, carrots
Pairs with Decoy Merlot Sonoma County
Wild Salmon*
Garlic mashed potatoes, asparagus, horseradish sauce
Pairs with Clos du Bois Pinot Grigio, California
Beef Filet*
Hand-cut, seasoned with lemon butter, garlic mashed potatoes, asparagus
Pairs with J. Lohr Seven Oaks, Paso Robles

DESSERTS
Wildberry Cheesecake
Kahlúa® Fudge Brownie

NUTRITIONAL INFORMATION IS AVAILABLE UPON REQUEST. PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.
*NOTE: ITEMS ARE SERVED RAW OR UNDERCOOKED. OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS, CONSUMING RAW OR UNDERCOOKED MEATS, POLTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.