



Taste of the Suburbs

\$30.99 pp (gratuity included) + tax

FIRST COURSE

choice of:

Chilled Vichyssoise Soupe

Green Thumb Farms potatoes & Colgan Farms torpedo onions | basil tarragon oil

Colgan Farms Heirloom Tomato, Bleu & Micro Green Salade
evoo / sherry vinegar / sea salt / fresh cracked black pepper / Oxbow Farm micro greens

Roasted Oysters (3)

CT bluepoint oysters / maitre d'hotel butter

Truffalo Chicken Wings (3)

crudites & yogurt dip

SECOND COURSE

choice of:

Poulet Véronique

all natural chicken breast / red & green grapes / white wine / Farmer's Cow heavy cream
/ wild rice / mkt veg

Red's Best Poisson du Jour

catch of the day / Botocello Farms corn veloute / heirloom tomato relish

"Impossible" Hachis Parmentier

french-style shepherd's pie / impossible plant-based meat / mashed cauliflower & celery
root / corn, carrots, celery & onion / summer squash / nutritional yeast (vegan)

Choucroute Garni

Copper Hill Farms pork and sausages | braised sweet & sour Colgan Farms cabbage |
Green Thumb Farms potatoes | housemade mustard

THIRD COURSE:

choice of:

5-Spice Chocolate Mousse

Cheese Cake w/Colgan Farms Butternut Squash Compote

Olive Oil Colgan Farms Heirloom Carrot Spice Cake