

GRANTS

RESTAURANT and BAR

CONNECTICUT *Restaurant* ASSOCIATION

OCTOBER 8TH-14TH

\$30.18

ONE

(kindly select one of the following)

BUTTERNUT SQUASH BISQUE

crème fraîche

FRENCH ONION SOUP

havarti, parmesan crostini

KALE "CAESAR"

red onion, toasted pumpkin seeds, cranberries, goat cheese caesar dressing

& warm chickpea polenta croutons

CRISPY BRUSSELS SPROUTS & PORK BELLY

apple butter and pumpkin seeds

TWO

(kindly select one of the following)

HANDMADE LEMON RICOTTA GNOCCHI

roasted butternut, local mushrooms & sage brown butter

PISTACHIO CRUSTED IDAHO TROUT

lentil vinaigrette, radish and frisee salad

ROASTED ALL-NATURAL BELL & EVANS CHICKEN BREAST

tri-colored potatoes, piperade, Spanish olive relish, & red wine sauce ^{gf}

OUR PETITE FILET MIGNON (\$10 SUPPLEMENT)

Arethusa bleu cheese, potato puree, creamed spinach, red wine sauce

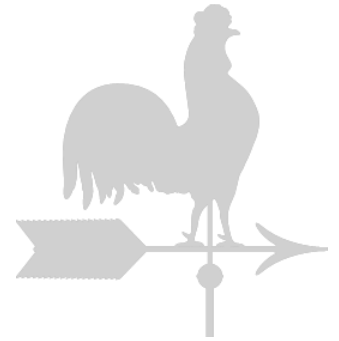
THREE

(kindly select one of the following)

CREME BRULEE

HOT FUDGE SUNDAE

vanilla ice cream hot fudge & lots of fresh whipped cream



PLEASE NO SUBSTITUTIONS • MENU SUBJECT TO CHANGE UPON AVAILABILITY