

# GRANTS

## RESTAURANT and BAR

# West Hartford Restaurant Week

\$30 prix fixe + tax

### FIRST

#### KALE "CAESAR" SALAD

*red onion, toasted pumpkin seeds, cranberries, goat cheese caesar dressing, polenta croutons*

#### HOUSE MADE TRUFFLE RICOTTA

*everything crackers, honey*

#### MOROCCAN HUMMUS

*pickled vegetables, curried chips*

#### TOMATO BISQUE

*Crème Fraiche*

#### MARINATED CRAB & AVOCADO TOAST

*(\$5 supplement)*

*grilled toast, pickled red onions*

### SECOND

#### MAPLE GLAZED BLACK PEARL SALMON

*Butternut squash puree, shaved brussel sprouts, red quinoa, pickled apples*

#### SPICY RIGATONI

*Creamy San Marzano tomato sauce, parmesan*

*Italian Sausage + 5*

#### TURKISH LAMB RAGU

*Spiced crème fraiche, paprika ghee, polenta, haricot verts*

#### 8OZ FILET MIGNON

*(\$10 supplement)*

*potato puree, creamed spinach, red wine sauce*

### THIRD

#### BANANA UPSIDE DOWN CAKE

*Banana ice cream, whipped cream*

#### AFFOGATO

*Lavazza espresso, salted Carmel ice cream*

PLEASE NO SUBSTITUTIONS • MENU SUBJECT TO CHANGE UPON AVAILABILITY