NEW HAVEN
RESTAURANT WEEK
DINNER MENU

FIRST COURSE

NEW ENGLAND SEAFOOD CHOWDER

BLUE CRAB CROQUETTE
 tarragon | citrus salad | chipotle mayo

BUTTER LETTUCE SALAD
 candied pecans | blue stilton | radish | truffle vinaigrette

SECOND COURSE

MUSHROOM RAVIOLI
 thyme | garlic | asiago cheese

CRYSTAL VALLEY FARMS CHICKEN
 truffle honey jus | fingerling potatoes | wild mushrooms

CRISP SKIN ARCTIC CHAR
 vegetable quinoa | melted leeks | red wine butter

THIRD COURSE

CRÈME BRÛLÉE
 tahitian vanilla

CHOCOLATE MOLTEN CAKE
 raspberry coulis

BREAD PUDDING
 chocolate | crème anglaise