

## 3 Course Prix Fixe Menu | 42

### FIRST COURSE

#### **Crabcake (Chef Prasad Chirnomula)**

*Coconut, mango, green chili, tomato chutney*

#### **Beets & Burrata (Chef Emily Mingrone)**

*salt roasted golden beets, sage brown butter, persimmon & toasted almonds*

#### **Classic Pasta Bolognese (Chef Billy Grant)**

*Rigatoni, beef, pork, veal, ricotta cheese*

#### **Kale Salad (Chef Tyler Anderson)**

*parmesan, lemon, crispy garbanzo beans*

### ENTRÉE

#### **Chicken Tikka Masala (Chef Prasad Chirnomula)**

*Basmati rice, mint, cream, tomato*

#### **Faroe Island Salmon (Chef Xavier Santiago)**

*Sweet potato puree, pomegranate, roasted Brussels sprouts*

#### **Eggplant Caponata (Chef Xavier Santiago)**

*Piquillo polenta, fontina, brown butter bread crumbs*

#### **Pork Chop Milanese (Chef Billy Grant)**

*Arugula, shaved parmesan, lemon beurre blanc*

### DESSERT

#### **Shahi Tukda Bread Pudding (Chef Prasad Chirnomula)**

*Nuts, raisins, ghee, cream*

#### **Yogurt creme brulee (Chef Xavier Santiago)**

*Mixed berries, basil granola crunch*

#### **Tiramisu (Chef Billy Grant)**

*Chocolate, espresso, lady fingers*

#### **Warm Oatmeal Cookie (Chef Emily Mingrone)**

*Sweet potato cream cheese frosting*



## Beverages

### Sparkling Wine

*Sorro Prosecco Treviso DOC | \$14 glass | \$53 bottle*

### Rose

*Gaeta Santa Barbara Vin Gris 2021 | \$16 glass | \$60 bottle*

### White

*Quinta de Santiago Vinho Verde 2021 | \$9 glass | \$36 bottle*

*Jager Gruner Veltliner 2021 | \$13 glass | \$49 bottle*

*Corte Mainente Bianco Secco 2021 | \$13 glass | \$49 bottle*

*Pormenor Branco Douro 2020 | \$15 glass | \$57 bottle*

### Red

*Clos de Fous "Pour Ma Gueule" Pinot Noir 2020 | \$9 glass | \$36 bottle*

*Fattoria di Sammontana Chianti DOCG 2020 | \$12 glass | \$45 bottle*

*Castello di Bagnolo Vino Rosso "Set" 2016 | \$15 glass | \$57 bottle*

*Jean-Francois Jacouton Syrah "A Deau Pas" 2020 | \$15 glass | \$57 bottle*

*Clusel-Roch "Traboules" Coteaux Du Lyonnaise 2020 | \$15 glass | \$57 bottle*

*Pormenor "Canuco" Tinto 2019 | \$15 glass | \$57 bottle*

### Beer

*Hog River, Local 35 | NEIPA | Hartford, CT | APV 6.2% | \$8 16oz*

*UnCanny Valley | NEIPA | Burlington, VT | APV 7% | \$8 16oz*

*Bad Sons, Doobious | Hazy IPA | Derby, CT | APV 7.2% | \$7 16 oz*

*Fiddlehead Brewing, Fiddlehead IPA, Shelburne, VT | APV 6.2% | \$8 16 oz*

*Jack's Abby, Craft Lager | Framingham, MA | APV 5.2% | \$7 12.6 oz*

*Sixpoint Brewery, German Pilsner | Brooklyn, NY | APV 5.4% | \$7 12 oz*

*Partake Non-Alcoholic IPA | Calgary, AB | APV 0% | \$7.50 | 12oz*

**Gift cards are available for purchase, ask your server**