



**LUNCH**

**NEW HAVEN RESTAURANT WEEK**

**\$17.10**

**FIRST COURSE**

**SOUP DU JOUR**

ask your server for more information

**SALMON TARTARE**

shallots, jalapeno, parsley, salt, pepper, olive oil, sriracha,  
arugula, potato chips

**SPROUTS SALAD**

crispy Fontina risotto cake, hazelnut, parmesan, truffle vinaigrette

**FIELD GREEN SALAD**

local mixed greens, cherry tomato, shredded carrots,  
candied walnuts, balsamic vinaigrette

**SECOND COURSE**

**PARPADELLE (GF)**

mushroom, chicken, fresh herbs, truffle oil, parmesan

**WILD ATLANTIC SALMON (GF)**

roasted butternut squash, French lentil, smoked tomato sauce

**CHICKEN MILANESE**

arugula, cherry tomatoes, shaved parmesan tomatoes

**STEAK AU POIVRE**

USDA NY Strip, hand-cut pomme frites



**DINNER**

**NEW HAVEN RESTAURANT WEEK**

**\$34.10**

**FIRST COURSE**

**STEAK TARTARE**

Truffle steak tartare, quail egg, parmesan, mascarpone sauce

**SPROUTS SALAD**

crispy fontina risotto cake, hazelnut, parmesan, truffle vinaigrette

**BOURBON-GLAZED PORK BELLY CHUNKS (GF)**

Roasted (3hrs) with salt, brown sugar, teriyaki sauce

**CRISPY RAVIOLI**

Four cheese, spicy sausage, marinara sauce

**SECOND COURSE**

**PARPADELLE (GF)**

mushroom, chicken, fresh herbs, truffle oil, parmesan

**WILD ATLANTIC SALMON (GF)**

roasted butternut squash, French lentil, smoked tomato sauce

**BRAISED BEEF SHORT RIBS (GF)**

Herb risotto, green beans, beef jus

**STEAK AU POIVRE**

USDA NY Strip, hand-cut pomme frites

**DESSERT**

Tiramisu

Chocolate Bread Pudding