



APRIL 7-12
**New Haven
Restaurant Week**
Presented by **KeyBank**



Harvest

New Haven Restaurant Week

Lunch Prix Fixe

\$17

First Course

Choose one

Shaved Brussels Sprout Salad

parmesan risotto cake, truffle vinaigrette

Crispy Calamari

Lemon aioli, honey sambal dipping sauce

Pear & Arugula Salad

endive, spiced pecans, manchego, raspberry vinaigrette

Crispy Artichoke Salad

lemon aioli, jalapeños, cilantro, red onions, ricotta salata

Spicy Salmon Tartar

jalapeño, lemon zest, baby arugula, house made chips

Lobster Bisque

melted leeks, black truffle

Second Course

Choose one

Chicken & Wild Mushroom Pappardelle

roasted organic chicken, fresh herbs, truffle oil, parmesan

Chicken Milanese

marinated plum tomatoes, arugula, lemon aioli, parmesan

Pea Ravioli

thyme brown butter sauce, fresh spring peas, fava beans, parmesan cheese

Grilled Salmon

roasted fingerling potatoes, baby carrots, beet vinaigrette

Seared Branzino

saffron risotto, seared asparagus, herbed lemon butter sauce

Seared Tuna Nicoise

green beans, fingerling potatoes, tomatoes, egg, olives, white anchovies

Dessert

Fresh Fruit & Berries



APRIL 7-12
New Haven
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Harvest

New Haven Restaurant Week Dinner Prix Fix \$31

First Course

Choose one

Shaved Brussels Sprout Salad

parmesan risotto cake, truffle vinaigrette

Crispy Calamari

Lemon aioli, honey sambal dipping sauce

Pear & Arugula Salad

endive, spiced pecans, manchego, raspberry vinaigrette

Crispy Artichoke Salad

lemon aioli, jalapeños, cilantro, red onions, ricotta salata

Tuna Tartar

wasabi sauce, avocado puree, toasted bread

Lobster Bisque

melted leeks, black truffle

Second Course

Choose one

Chicken & Wild Mushroom Pappardelle

roasted organic chicken, fresh herbs, truffle oil, parmesan

Pea Ravioli

thyme brown butter sauce, fresh spring peas, fava beans, parmesan cheese

Grilled Salmon

roasted fingerling potatoes, baby carrots, beet vinaigrette

NY Strip Steak

mashed potatoes, sautéed spinach, chimichurri

Braised Lamb Shank

mushroom risotto, red wine reduction

Roasted All Natural Half Chicken Scarpariello

dirty rice, garlic spinach, chorizo sausage, cherry peppers, roasted piquillo peppers

Dry Aged Pork Chop

corn, black bean, bacon, haricot vert & jalapeño succotash, mango pineapple relish

Dessert

Nutella Filled Crepes

Home-made crepes, vanilla ice cream, caramel sauce

Fresh Fruit & Berries