



Stamford Marriott Hotel & Spa
243 tresser boulevard Stamford, CT 06090

\$20.14

First course

ROASTED RED & YELLOW BEET SALAD

baby arugula, roasted pepper-sherry vinaigrette & goat cheese

LOCAL BREWED BEER & AGED CHEDDAR BISQUE

pretzel crouton

BUTTERNUT & PEAR SOUP

spiced pumpkin seeds, cilantro oil

KALE, PINE NUTS, CURRANT SALAD

shaved pecorino cheese & white balsamic vinaigrette

second course

BRAISED BONELESS SHORT RIB

Chianti demi-glace, blue cheese mashed potato

roasted root vegetables

**Merlot*

CEDAR PLANK ARCTIC CHAR

Bee Baum honey & soy marinade, broccolini

**Pinot Grigio*

SEARED DAYBOAT SEA SCALLOPS

wild mushroom ravioli, tomato saffron cream

**Chardonnay*

third course

BANANA-NUTELLA SPRING ROLL, maple whipped topping

APPLE CRISP, vanilla bean gelato

CHAI-LATTE CRÈME BRULEE, fresh berries

** Chef's recommended wine pairing*