

Stamford 2015 Restaurant Week



**LUNCH \$20.15
PER PERSON**



FIRST

Kale Salad

*Granny Smith apples, seasoned pecans, crumbled goat cheese
peppadew peppers & creamy ginger vinaigrette*

Hummus

house made flatbread chips

Roasted Garlic & Potato Bisque

sour cream, chives

SECOND

Beer Battered Crispy Cod Fish

*whole grain mustard aioli, shredded lettuce
& sliced tomato*

BBQ Pulled Pork Sandwich

*blue cheese, caramelized onions, white cheddar
jalapenos, hand cut fries*

Pesto Mac

*cave aged Amish cheddar,
organic gobetti pasta,
crispy bread crumb topping*

Prince Edward Island Mussels

*tomato saffron broth, leeks, onions,
celery, herbs, butter
side of hand cut fries*

CR Cobb Salad

*grilled chicken, avocado
baby heirloom tomatoes, hard boiled egg
chunky goat cheese dressing, crostini*

Warm Duck Confit Salad

*arugula, shaved raddichio,
bartlet pears, gorgonzola,
caramelized fig & honey vinaigrette*

THIRD

Double Chocolate Brownie / salted caramel ice cream & honey caramel glaze

House Made Cookie Sandwich / vanilla ice cream & toasted almonds

Big Dipper Ice Cream / ask server for today's choices

Signature Cocktail

\$6 per Drink

"CR Old Fashioned"

**Four Roses Bourbon, fresh orange, luxardo maraschino cherries
simple syrup, bitters**

menus are subject to change

Stamford Restaurant Week 2015



DINNER \$35.15
PER PERSON



FIRST

Organic Greens

fresh mozzarella, cherry tomatoes, balsamic drizzle

Ham & Cheese Empanada

red pepper slaw, sherry vinaigrette

Roasted Garlic & Potato Bisque

sour cream, chives

SECOND

Blood Orange-Smoked Chili Glazed Mahi Mahi

curried couscous, asparagus

Grilled Marinated Skirt Steak

Boursin whipped polenta, roasted spinach

House Made Parpadelle

oven roasted tomatoes, artichokes, broccoli, basil pesto

THIRD

Double Chocolate Brownie / salted caramel ice cream & honey caramel glaze

House Made Cookie Sandwich / vanilla ice cream & toasted almonds

Big Dipper Ice Cream / ask server for today's choices

Signature Cocktail

\$6 per Drink

"CR Old Fashioned"

Four Roses Bourbon, fresh orange, luxardo maraschino cherries

simple syrup, bitters