



Taste of Stamford Lunch

FIRST COURSE

WALDORF SALAD WRAP

celery root, apples, walnuts & raisins tossed in crystallized
ginger dressing & rolled in butterleaf lettuce

ROASTED BUTTERNUT SQUASH BISQUE

Chipotle chili crème fraiche

SECOND COURSE

TUNA NICOISE

olives, potatoes, green beans, tomatoes & eggs with mulled cider vinaigrette

CORNED BEEF REUBEN EGGROLLS

an Asian twist on one of America's favorite sandwiches, served with thousand island dipping sauce

CRISPY PROSCIUTTO FLATBREAD

fig jam, smoked blue cheese, micro arugula

THIRD COURSE

CHOCOLATE S'MORE LAVA CAKE

campfire classic with toasted marshmallow and graham cracker

KEY LIME CHEESECAKE

sweet and tart served with vanilla whipped topping and raspberry coulis

\$12.15

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Taste of Stamford Dinner

FIRST COURSE

TUNA CARPACCIO

wasabi-cucumber remoulade, cilantro-mint salad, sesame tempura crisp

WALDORF SALAD WRAP

celery root, apples, walnuts & raisins tossed in crystallized ginger dressing & rolled in butterleaf lettuce

ROASTED BUTTERNUT SQUASH BISQUE

chipotle chili creme fraiche

SECOND COURSE

CHATHAM COD STEW

a sneak peak at our upcoming new menu featuring this warming catch of fresh cod coupled with smoked bacon, sweet corn and potatoes

DUCK CASSOULET

spicy chorizo sausage, stewed collard greens & cornbread

VEAL SHANK OSSO BUCCO

with wild mushroom orzo risotto

CRISPY PROSCIUTTO FLATBREAD

fig jam, smoked blue cheese, micro arugula

THIRD COURSE

APPLE CIDER BEINETS

tossed in walnut sugar & served with a caramel-cognac butter fondue

CHOCOLATE S'MORE LAVA CAKE

the campfire classic with toasted marshmallow and graham cracker

KEY LIME CHEESECAKE

sweet and tart served with vanilla whipped topping and raspberry coulis

\$25.15

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.