



## STAMFORD RESTAURANT WEEK DINNER

**Appetizer of Soupe du Jour, French Onion Soup or Organic Mesclun Greens**

**Then Please choose one of the following main courses:**

**- Radiatore alla Putanesca**

artisanal coil-shaped pasta in a spicy red sauce with black olives and capers

**-Wild-Caught Sole Meuniere**

served with a side of ratatouille a la bohemienne

**-Wild-Caught Shrimp Provencale**

Pastis-scented San Marzano tomato sauce, gluten-free angel hair pasta

**-Moules Marinieres**

PEI mussels simmered with olive oil, garlic, shallot, fresh thyme, chablis, butter & parsley

**-Blanquette de Veau**

tender veal braised in a creamy mushroom sauce, mashed potatoes

**-Grilled Flatiron Steak**

with red wine sauce and pommes-frites; medium rare only

**Creme Caramel for Dessert**

- House Roast Coffee or selected tea

(1 per person complimentary)

Prix-Fixe of \$45 per person, tax and tip not included No shares, splits or modifications available