

GRANTS

RESTAURANT and BAR

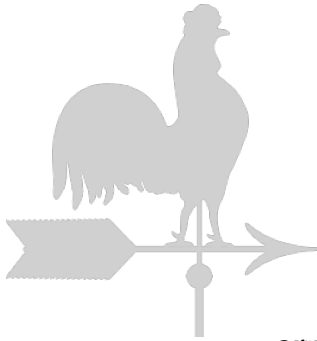


2017 FARM-TO-CHEF WEEK

Sample and savor the state's local flavor

September 17-23, 2017

\$30 PER PERSON



TO BEGIN

LOCAL BEET SALAD (ROOT DOWN, CT)

arugula, apple, feta, Marcona almonds & sherry bacon vinaigrette

CORN CHOWDER (ANDERSON FARM, CT)

smoky bacon, late summer tomato salsa & basil oil

TWO

SPICE ROASTED BELL AND EVANS FREE RANGE CHICKEN

bourbon honey carrots, smashed potatoes, almonds, beets & salsa verde

PAN SEARED SEA SCALLOPS

native zucchini- caponata & yellow tomato coulis

THREE

APPLE CRISP (DEERCREST, GLASTONBURY, CT)

served with Vanilla Gelato

ARTISANAL CHEESE (ARETHUSA, LITCHFIELD, CT)

Arethusa Blue from Arethusa Farm

fresh honey comb, summer berries, crostini

- PLEASE NO SUBSTITUTIONS • MENU SUBJECT TO CHANGE UPON AVAILABILITY • DINNER ONLY

