

FALL 2017 | A HOMAGE TO FRENCH CLASSICS

STARTERS

cream of artichoke soup | 12

globe artichoke stems and green avocado blended with béchamel, topped with a hazelnut condiment and basil

salade de legumes | 12

minced root vegetables and seasonal fruit myriad ways, chopped tuscan kale and boston bibb, apple cider vinaigrette

carrots marianne | 13

roasted carrot carpaccio, pecan-carrot toast with cato corner farm aged bloomsday, grilled onion and miso jus

shellfish “remoulade” | 14

chilled mussels, clams and shrimp in a curried mayonnaise, tomato confit, celery and radish marmalade

scallop au gratin | 15

quick poached stonington scallops wrapped in green onions, creamy cauliflower and chorizo bread crumb, vanilla soubise

blanquette de veau | 13

slow cooked veal breast in milk with cloves, baby turnips glazed the english way, rice pilaf, caramelized orange

pâté bonne femme | 16

berkshire pork and roasted mushroom stuffing with barely cooked foie gras in the center, grilled beech mushrooms, crème fraîche and purple mustard

MAIN COURSES

chou farci | 29

savoy cabbage stuffed with broccoli, green chickpeas, grilled peppers and onions, lentils de puy three ways

salmon “croque-madame” | 31

thin filet barely cooked, smoked salmon on brioche, scrambled eggs with caviar, mornay sauce

grilled swordfish | 33

peasant like swiss chard and tagliatelle pasta “quenelles”, marinated apples and mustards

bouillibase “en croute” | 32

chef's selection of seafood swimming happily in a saffron scented broth, boiled baby potatoes and fennel, some olives and capers from italy, crispy bric dough, sauce rouille

hen au vin | 31

guinea hen stewed in pinot noir, smoked bacon lardons, cipollini onion and hen of the wood mushrooms, with lots of its cooking jus

duck breast | 33

honey glazed rohan duck breast, purée of sunchokes a la main, salt roasted baby red beets, piment de espelette

cassoulet | 32

braised lamb shoulder and pork sausage, coco beans simmered in meat jus with mirepoix, brown butter corn crumb

steak hambourgeoise | 35

beef patty mixture of grilled sirloin and braised short rib, purée of potato, black garlic bordelaise sauce

thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses

CRA AWARDS 2017

we've been nominated!

please vote for
Chef Jeff Lizotte
& Present Company

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ctrestaurant.org




CHEF'S TASTING MENU


5 courses | 75
with pairing | 100

WEEKLY SPECIALS

tuesday & wednesday
\$40 prix fixe

thursday
1/2 off bottles of wine

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