

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

shellfish “remoulade” | 14

alaskan king crab, chilled mussels, clams and shrimp, curried mayonnaise, tomato confit, 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

caramelized veal breast in milk with cloves, celery root glazed the english way, sushi rice, candied orange

pâté bonne femme | 16

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



MAIN COURSES

CHEF'S TASTING MENU

5 courses | 75

with wine pairing | 100

WEEKLY SPECIALS

tuesday & wednesday

\$40 prix fixe

thursday | wine night

1/2 priced bottles &

tasting pairing included

chou farci | 29

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

salmon “croque-madame” | 31

thin filet barely cooked, smoked salmon on brioche, scrambled eggs with caviar, melted salsify

grilled swordfish | 33

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

bouillabaisse “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 beets, piment de espelette

cassoulet | 32

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

filet of beef “wellington” | 40

truffled mushroom duxelle, puff pastry, potato purée, classic bordelaise sauce made with beet root

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

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