



Harvest

New Haven Restaurant Week

Lunch Prix Fix

\$21

First Course

Choose one

Shaved Brussels Sprout Salad

parmesan risotto cake, truffle vinaigrette

Crispy Calamari

Lemon aioli, honey sambal dipping sauce

Pear & Arugula Salad

endive, spiced pecans, manchego, raspberry vinaigrette

Crispy Artichoke Salad

lemon aioli, jalapeños, cilantro, red onions, ricotta salata

Spicy Salmon Tartar

jalapeño, lemon zest, baby arugula, house made chips

Lobster Bisque

melted leeks, black truffle

Second Course

Choose one

Chicken & Wild Mushroom Pappardelle

roasted organic chicken, fresh herbs, truffle oil, parmesan

Chicken Milanese

marinated plum tomatoes, arugula, lemon aioli, parmesan

Butternut Squash Ravioli

thyme brown butter sauce, parmesan cheese

Grilled Salmon

roasted fingerling potatoes, baby carrots, beet vinaigrette

Seared Branzino

saffron risotto, seared asparagus, herbed lemon butter sauce

Seared Tuna Nicoise

green beans, fingerling potatoes, tomatoes, egg, olives, white anchovies

Classic Cheeseburger

graffton cheddar, kaiser roll, 1/t, everything spice fries



October 3-16



Harvest

New Haven Restaurant Week – Dinner Prix Fixe

\$42

Appetizers

choose one

Shaved Brussels Sprout Salad

parmesan risotto cake, truffle vinaigrette

Crispy Calamari

Lemon aioli, honey sambal dipping sauce

House-made Meatballs

all-natural grass fed beef, basil, oregano, fresh tomato sauce, parmesan cheese crostini

Crispy Artichoke Salad

lemon aioli, jalapeños, cilantro, red onions, ricotta salata

Tuna Tartare

avocado puree, red onions, homemade potato chips

Lobster Bisque

melted leeks, black truffle

Shrimp & Grits

grilled shrimp, parmesan, polenta, spicy pesto

Entrees

choose one

Chicken & Wild Mushroom Pappardelle

roasted organic chicken, fresh herbs, truffle oil, parmesan

Butternut Squash Ravioli

thyme brown butter sauce, parmesan cheese

Grilled Salmon

roasted fingerling potatoes, baby carrots, beet vinaigrette

NY Strip Steak

truffle french fries, grilled asparagus, green peppercorn sauce

Grilled Rainbow Trout

riesling poached golden raisin, cauliflower couscous, carrot harissa

melted leeks, asparagus, lemon butter sauce

Braised Lamb Shank Osso Bucco

mushroom risotto, grilled asparagus, red wine reduction

Roasted All Natural Half Chicken Scarpariello

dirty rice, garlic spinach, chorizo sausage, cherry peppers, roasted piquillo peppers

Seared Halibut

saffron risotto, grilled asparagus, lemon butter sauce

Dessert

choose one

Nutella Filled Crepes

Home-made crepes, vanilla ice cream, caramel sauce

Fresh Berries & Cream



October 3-16