

# HARVEST SUPPER

15 ELM STREET • NEW CANAAN CT

## MENU OF SMALL PLATES

### FROM THE GARDEN

BAKED POTATO CROQUETTES WITH FETA, GREEK YOGURT AND FRESH HORSERADISH	\$ 6
BIBB LETTUCE QUARTERS IN CREAMY ARUGULA PESTO WITH RADISH AND SMOKED BREAD	\$ 7
HERBED HEIRLOOM BEAN SALAD WITH PICKLED SHALLOTS AND IDIAZABAL	\$ 8
WARM BROCCOLI RABE WRAPPED IN BACON WITH GRILLED SPANISH ONION	\$ 8
CREAMY MUSHROOM VELOUTÉ WITH WILD MUSHROOM ARANCINI	\$ 9



### FROM THE OCEAN

FRIED SHRIMP SAUSAGE WITH SICILIAN OLIVE TAPENADE, ARTICHOKE AND EGGPLANT	\$12
GRILLED OCTOPUS A GALÉGA WITH CHICK PEAS, LEMON, PARSLEY AND GARLIC	\$12
FRESH YELLOWFIN TUNA SANDWICH CELERY ROOT MAYONNAISE AND FRESH POTATO CHIPS	\$12
PEEKYTOE CRAB CHOWDER SERVED WITH SALT COD FRITTERS AND FINES HERBES	\$14
SEARED SEA SCALLOPS WITH PARSNIP PUREE, CRISPY SPECK AND SHERRY GASTRIQUE	\$17



### FROM THE FIELD AND AIR

VEAL BREAST CANNELLONI WITH BRAISED CABBAGE AND PICKLED SAUCE ROBERT	\$14
CRISPY PORK BELLY WITH SAUSAGE STUFFED SHALLOTS AND OYSTER MUSHROOMS	\$16
ROAST SQUAB BREAST WITH CRISPY JO-JO'S AND A SAUCE SALMIS	\$16
SEARED FOIE GRAS WITH BELUGA LENTILS AND A RIESLING GELÉE	\$18
CEDAR RIVER STRIP WITH BRAISED SHORT RIB AND TRUFFLED POLENTA	\$18



### AND FOR DESSERT

GRANDMA'S COCONUT CREAM PIE REVISITED WITH SPICED COOL WHIP	\$ 6
WARM COFFEE CAKE WITH CHILLED SPANISH COFFEE ESPUMA	\$ 7
OCEAN CITY FRIED DOUGH WITH MALTED, HOPPED AND ICED CREAM	\$ 7
CINNAMON TOAST BREAD PUDDING WITH APPLE ICE CREAM AND PRESERVES	\$ 7
DARK CHOCOLATE TART WITH TEXTURED ALMONDS AND ROCKY ROAD	\$ 8



CHEF'S FIVE COURSE TASTING MENU \$50

## CHEF'S FIVE COURSE TASTING MENU

BLUE POINT OYSTERS IN A ROOT VEGETABLE SOUP  
WITH CAVIAR AND MIGNONETTE



WARM CARPACCIO OF LAMB  
WITH SUNCHOKES AND PARSLEY SAUCE



SALAD OF CALAMARI  
CHARRED ZUCCHINI, ALMONDS AND HERBS



ROAST DUCK HAM  
ONION, VANILLA AND BAROLO GASTRIQUE



YOGURT CHEESECAKE  
CHOCOLATE AND PRESERVED BERRIES



CHEF MICHAEL CAMPBELL