



FAIRFIELD RESTAURANT WEEK
OCTOBER 21ST - 27TH
DINNER



STARTERS

EGGPLANT STACKS

breaded eggplant, layered with pomodoro sauce, fresh mozzarella, and basil

CANDY CURED SMOKED SLAB BACON

local maple syrup & black pepper glaze

SAUTÉED MUSSELS

chorizo, leeks, brandy plum tomato sauce served w/ toast points

ENTRÉES

8 oz. PRIME SIRLOIN

garlic whipped potatoes & roasted brussel sprouts

HALF ROASTED CHICKEN

roasted garlic potatoes & sautéed broccoli

RIGATONI ALLA VODKA w/ CHICKEN

pancetta prosciutto, shallots, vaca, plum tomato pink sauce with grilled chicken

SHRIMP SCAMPI

sautéed shrimp & garlic in a lemon butter white wine sauce

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