



FAIRFIELD RESTAURANT WEEK
OCTOBER 8TH - 14TH
DINNER



STARTERS

PORK DUMPLINGS

Served over a bed of spring mix with a side of thai chili sauce.

STUFF LONG HOT PEPPER

Stuffed with ground sausage, mushrooms, anchovies and breadcrumbs.

\$12

BEEF CARPACCIO SALAD

THIN SLICED CANDIED BEETS, ARUGULA, CAPERS, SHREDDED PARMIGIANA IN A LEMON HERB DRESSING

ENTRÉES

BLACKENED SALMON

BROWN RICE, BROCCOLI IN GARLIC OLIVE OIL, TROPICAL MANGO SALSA

HOMEMADE CHEESE RAVIOLIS

SERVED IN A PINK COGNAC SAUCE

SHORT RIB RAGU

BRAISED SHORT RIB RAGOUT TOSSED IN HOME MADE RIGATONI

BAKED CHICKEN PESTO

CHICKEN BREASTS BAKED IN PESTO TOPPED WITH FRESH MOZZARELLA AND TOMATO WITH A BALSAMIC DRIZZLE

CRAVE