

Restaurant week

F a i r f i e l d

APPETIZERS

HOUSE SALAD

MIXED GREENS TOSSED IN OUR HOUSE MADE
CITRUS VINAIGRETTE

OYSTERS ROCKEFELLER

CHEF'S SELECTION OF OYSTERS TOPPED WITH
CREAMY SPINACH, PERNOD, AND PANCETTA
FINISHED WITH HOLLANDAISE SAUCE

OYSTERS ON THE HALF SHELL

SERVED WITH SEAWEED SALAD GARNISH,
COCKTAIL SAUCE AND MIGNONETTE

ENTREES

POULET ROTI

HALF SEMI BONELESS FREE RANGE CHICKEN,
PAN ROASTED SERVED WITH SPINACH AND ROASTED
POTATOES WITH A GINGER AND SAGE PAN AU JUS

SESAME TUNA

SESAME ENCRUSTED TUNA SERVED RARE WITH
BABY BOK CHOY, JULIENNE VEGETABLES AND
COCONUT RICE

WILD ATLANTIC SALMON

SEARED SERVED OVER PAPAYA MISO, TOPPED
WITH PAPAYA RELISH WITH COCONUT RICE AND
JULIENNE VEGETABLES

DESSERTS

APPLE TART

BAKED TO ORDER SERVED WARM A LA MODE

KEY LIME PIE

SMOOTH AND CREAMY ON A GRAHAM CRACKER CRUST

3
4
8

BAR

OYSTERS

3 4 8 Black Rock Tpke, Fairfield
2 0 3 . 3 3 2 . 0 3 4 8