

Fairfield Restaurant Week

October 9-15, 2017

Three Course Dinner

\$35

First Course

Soup du Jour

Beef and Parmesan Meat Balls, roasted eggplant tomato sauce

Entrée

Orato Filet, mixed squash cous cous, braised fennel and artichoke,
green herb oil

Braised Lamb Shank, sweet potato puree, broccolini,
roasted grape tomatoes

Pumpkin Ravioli, delicate squash, sage cream

Dessert

Poached Pear Tarte Tatin, Vanilla Ice Cream

Sour Cherry Crepes, Chocolate Sauce

