



CT Restaurant Week

Choose one item from each course

APPETIZER

SOUP

Butternut Squash –Spiced Apple Bisque

-or-

SALAD

Baby kale, roasted beets, herbed goat cheese, fried pistachios

ENTRÉE

Braised Pork Shank

Root vegetables | creamy polenta

-or-

Grilled Swordfish

local corn-sundried tomato polenta cakes | beet vinaigrette

DESSERT

Poached Pear

Butternut whipped cream

-or-

Chocolate Dark Cherry Biscotti

Vanilla gelato

\$30.15 per person
(not including tax & gratuity)

Reservations: 860.677.6299

www.maxamiaristorante.com

Max a Mia Ristorante | 70 E. Main Street | Avon, CT 06001



CT Restaurant Week

Monday, October 12 – Sunday, October 18

Choose one item from each course

PRIMI

Fire roasted Apple & Butternut Bisque

Chopped Antipasto Salad

PIATTI

Fresh Conchiglioni & Sweet Fennel Sausage
aromatics, toasted fennel, basil, tomato brodo

Chicken Milanese
*Breaded chicken cutlet, lemon dressed arugula, pickled red onions,
slow roasted tomatoes, shaved Grana Padano*

Wood Grilled Salmon
sugar pumpkin puree, spicy honey marinated peppers, balsamic reduction

Wood Fired Bistecca*
12 oz NY strip, roasted asparagus, garlic whipped potatoes, sweet onion & tomato fresca
*Add \$10

DOLCE

Cookie Sampler

Apple Cobbler
brown butter cinnamon gelato

Not available for take-out or sharing

\$30.15 per person

(not including tax & gratuity)

Reservations: 860.659.2819

www.maxamore.com

Max Amore | 140 Glastonbury Boulevard | Glastonbury, CT 06033



CT Restaurant Week

Choose one item from each course

Course One

Rhode Island style Clam Chowder
House made oyster crackers

Honey Crisp Apple Salad
roasted cranberry, endive, chicory, pumpkin bread croutons, apple cider vinaigrette

House made Cheddar Kielbasa
braised cabbage, mustard

Course Two

Red Wine-braised Short Rib
horseradish creamed spinach, roasted root vegetables, jus naturale

Roasted Block Island Swordfish
delicata squash gnocchi, kale, sage brown butter

Desserts

Pear Coffee Cake
bourbon toffee sauce

Chocolate Frangelico Eclair
hazelnut brittle

\$30.15 per person
(not including tax & gratuity)

Reservations: 860.522.2530

www.maxdowntown.com

Max Downtown | 185 Asylum Street | Hartford, CT 06103

MAX'S OYSTER BAR

CT Restaurant Week

Choose one item from each course

Course One

Brussels Sprout & Apple Salad

shaved brussels, Belltown Orchards apples, crispy bacon, red grapes, candied walnuts, cheddar cheese dressing

Roasted Butternut Squash Bisque

gingersnap crumble, maple cream

Smoked Bluefish Pate

caponata, pine nuts, bruscetta

Course Two

Grilled Ribeye

potato mushroom hash, creamed swiss chard, cognac peppercorn sauce

Seafood Pasta

shrimp, fresh calamari, Cape Cod mussels, fresh calamarta pasta, broccoli rabe, roasted garlic, shellfish tomato sauce, parmesan cheese

Grilled Swordfish

Melting Melville cheese polenta, sautéed kale, lemon-caper butter

Desserts

Caramel Budino

peanut crumble, chocolate paint

Chocolate Mousse Cake

raspberry sauce, meringue

Apple Spice Cake

maple glaze, cinnamon cream

\$30.15 per person

(not including tax & gratuity)

Reservations: 860.236.6299

www.maxsoysterbar.com

Max's Oyster Bar | 964 Farmington Ave. | W. Hartford, CT 06107



**TRUMBULL
KITCHEN**

CT Restaurant Week
October 12th – 18th, 2015
\$20.15 per person
(not including tax & gratuity)

Choose one item from each course

I.

Connecticut Fluke Sashimi

compressed pineapple, cucumber, avocado, soy yuzu emulsion

Pioneer Valley Growers Red Kuri Squash Bisque

Indian spiced, coriander chutney

II.

Chicory Salad

frisée, trevisano, toasted pistachios, mango, pecorino pepeto, white balsamic vinaigrette

Seafood Gumbo

GourmAvian chicken, Royal red shrimp, Noank oysters, Andouille sausage, file rice

Brown Sugar and Coffee Smoke Brisket

harvest succotash, wild mushroom demi

Crisp Prosciutto and Garganelli Pasta

Deercrest Farms squash, sweet peas, truffle parsley butter

III.

Chocolate Stout Cheesecake

Molasses anglaise sauce

Deercrest Farms Honey Crisp Apple Crêpes

Calvados butter sauce, The Creamery vanilla ice cream

www.trumbullkitchen.com

Trumbull Kitchen | 150 Trumbull Street | Hartford, CT 06103 | 860.493.7412



CT Restaurant Week

Choose one item from each course

Monday, October 12 – Sunday, October 18

Starters

Chipotle Sweet Potato Soup

Chives, bacon, sour cream

Fall Vegetable Chopped Salad

Glastonbury apples, butternut squash, dried cranberries, toasted walnuts, pumpkin seeds, crumbled blue cheese, cider vinaigrette

Entrees

Grilled Faroe Island Salmon

Cauliflower grits, warm apple-endive salad, brown butter vinaigrette

Shrimp & Chicken Gumbo

Andouille sausage, sauce piquant, okra, steamed rice

Atlantic Cod a la Plancha

Butternut squash puree, baby root vegetables & barley, lemon-herb crumbs, pumpkin seed oil

Grilled NY Strip Steak (\$10 Supplemental charge)

Creamy mashed potatoes, broccoli rabe, French onion jus

Add a Lobster to any Entrée - \$12

Dessert

Pumpkin Chocolate Chip Cake

Espresso-cream cheese frosting

Caramel-Apple Blondie Cheesecake

Whipped cream

\$30.15 per person

(not including tax & gratuity)

Reservations: 860.652.3474

www.maxfishct.com

Max Fish | 110 Glastonbury Boulevard | Glastonbury, CT 06033



CT Restaurant Week

Choose one item from each course

Course One

Baked Potato Soup

Cheddar cheese, Crumbled Bacon, Chives

-or-

Kale Caesar Salad

Rosemary Boule Croutons, Parmesan Cheese

Course Two

Pancetta & Provolone Burger

Roasted Garlic Aioli, Lettuce, Tomato

-or-

Grilled Sirloin

Mashed Potato, Grilled Asparagus, Housemade Steak Sauce

Desserts

S'mores "Fondue"

Toasted Marshmallows, Graham Crackers

-or-

White Chocolate Pumpkin Bread Pudding

\$20.15 per person

(not including tax & gratuity)