

← ROOSTER CO. →

Connecticut Restaurant Week 2017

October 9th-15th

3 course dinner \$20.17

kindly choose one

CHICKEN LIVER PÂTÉ dressed apple/ chicken cracklin'/ our concord vincotto

MULTIGRAIN TOAST tahini butter/ cinnamon honey

FENNEL SALAD orange segments/ hazelnut vinaigrette/ arugula

kindly choose one

PAN ROASTED HAKE miso glazed turnips/ braised bok choy/ calabrian chili oil

HALF ROTISSERIE CHICKEN corn crema/ roasted butternut squash/
gingersnap crumble

MUSHROOM RAVIOLI ricotta/ seared mushrooms/ basil pesto

Add red wine braised brisket for \$10

kindly choose one

PUMPKIN ICE CREAM SUNDAE pumpkin seeds/ caramel/ pumpkin oil/
whipped cream

GLAZED DONUT BREAD PUDDING brulee banana/ whipped cream/ cocoa nibs

kindly, no substitutions or takeout

Please ask your server about suggested Wine/Beer/Craft Cocktail pairings

Winner, Winner, chicken dinner!