



# NEW HAVEN RESTAURANT WEEK

Presented by Yale | YaleNewHavenHealth

## DINNER

Three Courses : \$55 per person

Wine Pairing +\$25 per person  
plus tax and gratuity

### APPETIZER

Please Choose One

#### MUSHROOM BISQUE

Truffle Grilled Cheese + Mushroom Chips

#### LOADED BLACK GARLIC HUMMUS

Olive Tapenade + Tomatoes + Feta

#### SPICY SALMON POKE

Crispy Rice + Avocado

#### MISO BRAISED LEEKS

Black Bean Chili + Mango Salsa

**SANTO WINES, Assyrtiko, Santorini**

### ENTREE

Please Choose One

#### BACON WRAPPED SHRIMP & GRITS

Chipotle + Roasted Brussels Sprouts

#### SKATE

Braised Fennel + Lentils + Sage + Bacon Sherry Vinaigrette

#### SUMAC GRILLED LAMB

Baba Ganoush + Cauliflower Mint Salad

**FAMILIA TORRES, "Altos Ibericos," Rioja**

### DESSERT

Please Choose One

#### APPLE TARTE TATIN

Crème Fraîche Gelato

#### PIÑA COLADA CHEESECAKE

Coconut Sorbet

**EMILIO HIDALGO, "Morenita," Cream Sherry**