



New Haven Restaurant Week

November 1-14, 2026

55 per person + tax & gratuity

Cocktail Supplement (+14)

Fall Ball

Vodka, Gin, Green Chartreuse, Pomegranate, Rosemary, Lemon, Cava

FIRST COURSE

"Caesar" Salad

Wellstone Farm Chicory Greens, Castelfranco, Radicchio,
Pecorino-Anchovy Dressing, Garlic Croutons, Shaved Pecorino

Crispy Pork Belly

Braised Red Cabbage, Pineapple &
Fresno Pepper Relish, Cilantro

MAIN COURSE

Shrimp Bucatini

Passionately Pasta Bucatini, Basil Pesto,
Sautéed Shrimp, Toasted Breadcrumbs

Crispy Skin Chicken with Mole Verde

Pan Seared Crispy Skin Chicken Thighs,
Mole Verde, Crispy Potatoes, Spinach, Lime,
Cilantro, Pepitas, Sesame Seeds

DESSERT

Valrhona Chocolate Cake

Coffee Cremeux, Powdered Sugar & Cocoa Powder

Sorbet or Gelato Trio

Crumbled Pepitas