

THE
BLUE HEN
2018 RESTAURANT WEEK
\$30 THREE COURSE DINNER

COURSE 1: choice of
*beet risotto with confit kabocha squash, tarragon, toasted
hazelnut and local goat cheese*
shaved crudite salad, pickled chanterelles & mushroom ranch
pastrami spiced salmon rillette, whole wheat tuile

COURSE 2: choice of
*pan-roasted mediterranean sea bass, kale, tomato
saffron mussel jus*
roasted chicken, late winter harvest, truffle jus
goat cheese gnocchi, duck confit, pickled cherries

COURSE 3: choice of
chocolate mousse cake
coconut panna cotta, passion fruit cremeux
fresh fruit tart, sweet wine chantilly