



Taste of Hartford

Choice of Starter

Draghi Farms Corn Chowder

bentons bacon • red pepper oil

Crispy Dayboat Calamari

green goddess dressing • fried peppers

Starlight Gardens Tomato Salad

pickled red onion • basil • beltane farms goat cheese

Choice of Entree

Grilled Center Cut Pork Chop

crispy jicama slaw • citrus vinaigrette

Maine Sweet Shrimp

spaghettini pasta • sweet 100 tomato • lemon basil • chile flake

Grilled 8 oz. Filet Mignon (supp. \$10.)

yukon gold potato puree • roasted broccolini • bone marrow butter

Lemon Glazed Atlantic Salmon

braised local vegetables • beurre monte

New England Lobster Boil (supp. \$8.)

1 1/4# lobster • littleneck clam • corn on the cob • baby potato

Heirloom Tomato Pie

fontina • pastry crust • basil pesto

Choice of Dessert

Cake & Ice Cream

chocolate cake • espresso mousse • vanilla ice cream

Coconut Panna Cotta

tropical fruits • pineapple sorbet

\$20.13 per person

excludes tax, gratuity and beverages

no substitutions please

not valid with any other offers or promotions

menu subject to change

Taste of Hartford Wine Special

Coastal Vines Cabernet Sauvignon 2010

Coastal Vines Chardonnay 2009

\$20.13 per bottle

900 Main Street Hartford, CT ph 860.249.DISH(3474)
www.dishbarandgrill.com