



### **First course**

#### **Vanilla Parsnip Bisque**

With brown butter and toasted sage pesto

#### **Heirloom Beet Salad**

Frisée, radish, orange, chèvre and fresh basil vinaigrette

#### **Autumn Arugula Salad**

Caramelized acorn squash, spiced pecans, avocado, pomegranate  
with sesame ginger dressing

### **Second course**

#### **Cider Teriyaki Pork Belly**

With sweet potato puree and apple fennel slaw

#### **Roasted Organic Baby Carrots**

Curry chickpea and potato cakes with golden beet purée and sweet peas

#### **Pan Seared Sea Scallops**

With sweet corn and black bean succotash, bacon lardons,  
cherry tomato and scallion

#### **Tenderloin Tips with Porcini Ravioli**

Smoked blue cheese cream and garlic shitake mushrooms grilled scallions

### **Third course**

#### **Warm Vanilla Crepes & Apple Compote**

With brown sugar, sweet cream butter and Calvados

#### **Melting Dark Chocolate “Dome”**

Watch what happens when we pour hot caramel tableside to reveal  
a sugar cookie and cinnamon gelato

#### **Salted Caramel Cheesecake**

With fresh kettle corn and Nutella

**20.17**

Prices do not include gratuity or Connecticut sales tax  
The Tavern at the Heritage Hotel • 522 Heritage Road • Southbury  
[www.HeritageSouthbury.com](http://www.HeritageSouthbury.com)