



PUBLICK • NORWALK

VALENTINES DAY MENU 2019

3-COURSE PRE FIXE MENU FOR \$49PP PLUS TAX AND GRATUITY.

COMPLEMENTARY GLASS OF PROSECCO UPON ARRIVAL

APPETIZERS

- Baby IceBerg Wedge-** blue cheese, Lardons, confit tomatoes
- Beet, Arugula & Goat Cheese Salad** -pear, almonds, sherry vinaigrette
- PEI Mussels-** tomato fennel broth, saffron ruelle, grilled sourdough
- East Coast Oysters-** blood orange, pink peppercorn, pickled onion
- Maine Lobster Salad-** organic greens, shiitake mushrooms, shallot soy vinaigrette
- Local Buratta-**Prosciutto, arugula, tomato fondue, basil pesto
- Jerk Chicken Empanadas-** scotch bonnet aioli
- Organic Mushroom & Barley Soup**
- Yellowfin Tuna Tartar-** avocado mousse, yuzu ponzu, crostini

ENTREES

- Grilled 10oz NY Strip Steak** -thyme scented mushrooms, pomme frites
- Roasted Atlantic Salmon** -quinoa, kale, braised fennel, warm tomato vinaigrette
- 5 Spiced Long Island Duck Breast-** goat cheese polenta, baby carrots, cranberries
- Seared Sea Scallops** - butternut squash, oyster mushrooms, lardons, truffle vin
- Braised Short Rib** -caramelized brussels sprouts, cranberries, almonds
- Organic Roast Chicken-** confit leg, smashed fingerlings, lemon rosemary jus
- Bucatini Pasta** - celery root, swiss chard, almond sage pesto
- Grilled BBQ Pork Chop** -spiced sweet potato puree, confit carrots, spinach
- Gulf Shrimp & Grits** -roasted tomatoes, peas, salsa verde \$57
- Jumbo Lump Crabcakes** -celery root apple slaw, old bay chips, remoulade sauce

DESSERTS

- Tahitian Vanilla Crème Brulee**
- Warm Hazelnut Chocolate Beignets**
- Warm Apple Strudel**
- Spiced Pumpkin Bread Pudding**