

# CAVEY'S

## CONNECTICUT RESTAURANT WEEK *French Restaurant*

### Menu

Buttercup squash veloute with melted leek, green  
apple and curry  
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Slow cooked duck leg garbure in the style of Gascony  
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Almond-pear tart with Autumn olive fruit gelee, chocolate-caramel and  
pomegranate sorbet

\$20.11

### Restaurant Week Wine Selections

*Domaine de L'Olivier, Chardonnay 2010 \$20.11*

*Domaine Roger Sabon, Lirac Chapelle de Mailac 2003 \$20.11*

Chef de cuisine Jordan Patrick

a 20% gratuity will be added to parties of 8 or more  
thoroughly cooking meats, seafood & shellfish reduces the risk of food borne illness