



The Kitchen Table

New Haven Restaurant Week Menu

November 6-11, 2011

Curried Pumpkin Soup

Fried Risotto Balls stuffed with Smoked Gouda

Served with roasted red pepper dipping sauce

*Warmed Beet Salad with Herbed Goat Cheese and
fig Vinaigrette*

*Grilled Free Range Chicken over sauted kale and
white beans
and rosemary roasted fingerling potato*

*Creamy Risotto with Portabella Mushrooms and
Leeks*

*Braised Boneless Short Ribs with a Port Demiglaze
with seasonal local vegetable and rosemary roasted
fingerling potato*

Amaretto Cream Brûlée

Pumpkin Cheese Cake with caramel topping

Spiced Flourless Chocolate Cake

Dinner \$29 plus tax and gratuity

*No Other Discounts or Promotions are accepted
This includes any third party gift certificates*