

THE
BLUE  HEN

BY DAVID BURKE

RESTAURANT WEEK

3 COURSE DINNER | \$30 PER PERSON

**Available November 4 - November 10, 2019. Tax & gratuity not included.*

APPETIZER

STEAMED MUSSELS

nduja sausage | fennel | saffron | crème fraîche | lardo

HARVEST GREEN SALAD

ginger candied walnuts | gjetost cheese | rye croute

HARVEST SQUASH SOUP

*cranberry | pistachio | pepitas | black pepper
crème*

ENTRÉE

BRAISED 45-DAY DRY AGED SHORT RIB

*lobster ricotta raviolo | duck egg | porcini
| parsnip | hakurei turnip*

HONEY ROASTED YOUNG CHICKEN

broccoli rabe | baby carrot | mushrooms

WOOD FIRE ROASTED WHOLE BRANZINO

*lardo crackling | castelvetro olive | red pearl
onion confit*

DESSERT

"BROWNIE" SUNDAE

*bananas foster ice cream | spiced chocolate
"mole" sauce | hazelnut whipped cream | port
poached amarena cherry*

ICE CREAM OR SORBET

chef selected seasonal flavors

*The Blue Hen Prix Fixe dinner menu is subject to change weekly,
based upon seasonal availability.*