

CHAR

October 27th- November 5, 2017 Greenwich Restaurant Week
(Excluding Friday and Saturday Dinner-Not Open on Saturday/Sunday Lunch)

Dinner \$32.95 Beverages, Tax and Gratuity not included *No Substitutions*

Course 1

- **Soup of the Moment** - *Please ask your server*
 - **Chicken & Lemongrass Dumplings**- Fried w/ Green Onions & Ginger-Soy Sauce
 - ***CHAR Green Salad** - Local Greens, Sliced Radishes, Grape Tomatoes, Red Onions w/ Sherry Mustard Vinaigrette
 - ***Spinach & Asian Pear Salad** - Baby Spinach, Candied Walnuts, Creamy Goat Cheese w/ a Vanilla Bean-White Balsamic Vinaigrette
 - ***Sea Salt Roasted Cauliflower** - Garlic, Lemon, Mint Capers & Parsley
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Course 2

- **Cavatelli Lamb Bolognese** - Red Wine Lamb Bolognese w/ Aged Goat Cheese
- ***Horseradish Crusted Scottish Salmon** – Cauliflower Puree, Wilted Spinach & Grain Mustard Sauce (*plain Salmon also available*)
- ***Zucchini “Linguine”** - Sautéed Zucchini Strands w/ Toasted Garlic & Fresh Tomato Sauce Topped w/ House-Made Ricotta cheese
- **French Onion Burger** - 8oz. Signature Blend, Gruyere Cheese, White Wine Caramelized Onions & Beef Jus w/ French Fries
- ***Traditional Jambalaya** - Andouille Sausage, Chicken & Shrimp w/ Cajun Spiced Rice & Green Onions
- ***Crystal Valley Farms Pan Roasted Half Chicken** - Whipped Potatoes, Green Beans & Pan Sauce

Course 3

- ***Lemon & Vanilla Panna Cotta** - With Mint & Blueberry
- **French Toast Style Bread Pudding** - With Maple Caramel & Spiced Rum Ice Cream
- ***Ice Cream or Sorbet** - *Please ask your server what flavors are available*

** Denotes Gluten Free*

*Please discuss any food allergies you may have with Server, Manager or Chef.
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.
18% gratuity may be added to groups of 6 or more.*