



INN AT WEATHERSFIELD
FEBRUARY 2020 TASTING MENU
(WITH 24-HOUR NOTICE)

FIRST

OYSTER ON THE HALF SHELL WITH PICKLE MIGNONETTE

SECOND

SALAD OF FRISÉE, POACHED EGG, HOUSE SMOKED MANGALITSA BACON
BROWN BUTTER PARMESAN DRESSING

THIRD

BEET, WATERCRESS AND WALNUT SALAD WITH CREAMY GOAT CHEESE

FOURTH

SAUTÉED SCALLOPS, DRIED TOMATOES, PRESERVED LEMONS, SMALL GREENS

FIFTH

MUSHROOM, DUCK CONFIT, SPINACH RISOTTO

SIXTH

CHICKERING FARM BRAISED VEAL, WINTER VEGETABLES, CREAMY POLENTA, VEAL HERB JUS

SEVENTH

BANANA CREAM TART WITH SALTED CARAMEL

EXECUTIVE CHEF MICHAEL EHLENFELDT