



INN AT WEATHERSFIELD
NOVEMBER 2019 TASTING MENU
(WITH 24-HOUR NOTICE)

FIRST

OYSTER ON THE HALF SHELL WITH PICKLE MIGNONETTE

SECOND

ROASTED HEIRLOOM BEETS, SMALL LETTUCES, CREAMY BLUE CHEESE, CANDIED WALNUTS

THIRD

KURI SQUASH, CURRANTS, SWEET CHILI AND RICE VINEGAR DRESSING

FOURTH

CLAM AND BACON CHOWDER

FIFTH

CHARRED OCTOPUS, DRIED TOMATOES, BLACK OLIVES, GARLIC CONFIT

SIXTH

RARE DUCK BREAST, LENTILS, KALE, RED WINE JUS

SEVENTH

FRENCH APPLE CAKE WITH SPICED ICE CREAM

EXECUTIVE CHEF MICHAEL EHLENFELDT

Consuming raw or uncooked meats, seafood or eggs, may increase your risk of foodborne illnesses.