



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

FIRST

OYSTER ON THE HALF SHELL WITH PICKLE MIGNONETTE

SECOND

GRILLED RADICCHIO, TOASTED HAZELNUTS, AGED BALSAMIC VINEGAR

THIRD

CELERY ROOT REMOULADE, HONEY CRISP APPLES, LITTLE GEM LETTUCE

FOURTH

CREAM OF MUSHROOM AND TRUFFLE SOUP

FIFTH

FRIED SHRIMP, DRIED TOMATOES, BLACK OLIVES, GARLIC CONFIT

SIXTH

DUCK BREAST, WINTER VEG, BRAISED ESCAROLE, PUMPKIN SEED OIL, RED WINE JUS

SEVENTH

FLOURLESS CHOCOLATE CAKE WITH BOURBON CREAM

EXECUTIVE CHEF MICHAEL EHLENFELDT

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