

THE
BLUE  HEN

BY DAVID BURKE

RESTAURANT WEEK

3 COURSES | \$30 PER PERSON

**tax & gratuity not included*

STARTER

CAESAR SALAD

parmesan regiano | anchovies | torn croutons

ADELPHI SALAD

shaved root vegetables | artisan greens | house vinaigrette

HARVEST SQUASH BISQUE

cranberry | sage | pepitas

SEARED SCALLOP

fennel | blood orange | sunchoke | endive

ENTRÉE

BISON SHORT RIB & BARBECUE SHRIMP

corn polenta | crispy shallots

ROASTED CORNISH GAME HEN

honey & thyme roasted carrots | wild mushroom

DB PASTRAMI SALMON

brussel sprouts | warm beets | pickled mustard seeds

HOUSE MADE CAVATELLI

roasted cauliflower | chimichurri | wild mushroom

DESSERT

ICE CREAM OR SORBET

chef's seasonal selection

CHESTNUT CAKE

chestnut financier cake | green apple gelée | white chocolate mousse | caramel | candied walnuts

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