

john davenport's

eat • drink • view

NEW HAVEN RESTAURANT WEEK

MARCH 15-28, 2026
CHOOSE ONE FROM EACH COURSE

STARTERS

Classic French Onion Soup
gruyere | mozzarella | smoked gouda | garlic crouton | applejack brandy

Burrata Salad
truffle | blistered shishito peppers | frisée | heirloom tomato | candied strip radish | sunflower seeds |
lemon roasted garlic vinaigrette drizzle | warm focaccia bread

Mexican Shrimp Cocktail
onion | cucumber | jalapeno | avocado | lime | tricolor tortilla chips

ENTRÉE

Teres Major Petite Tender with Truffle Butter
buttermilk mashed potatoes | poached dill carrots | roasted mushrooms | barolo demi-glace

Seafood Scarpariello
jumbo shrimp | day boat scallops | clams | sweet Italian sausage | hot sweet peppers | white wine | lemon |
oregano | parsley | marble potato

Half Roasted Tuscan Chicken
spinach | oregano | lemon | basil | smoked paprika velouté | angel hair pasta | poached dill carrot

Black Truffle & Burrata Cappellacci Pasta
cherry tomato | exotic mushrooms | roasted garlic butter sauce | tarragon

ENDING

Warm Skillet Cookie
chocolate chip cookie | salted caramel gelato

Peanut Butter Cheesecake Blast
reese's pieces | chocolate chips | chantilly cream

Chocolate Flourless Cake
espresso chocolate sauce | coffee beans | fresh berries | chantilly cream

Restaurant Week Rate: \$55 Per Person

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New Haven
Restaurant Week
Presented by Yale • YaleNewHavenHealth