

john davenport's

eat • drink • view

NEW HAVEN RESTAURANT WEEK

NOVEMBER 5 – 10, 2023

CHOOSE ONE FROM EACH COURSE

BEGINNING

Lobster Bisque

Sherry Crème Fraiche | Chives

OR

Baby Greens

Pistachio | Golden Raisin | Granny Apple | Celery | Avocado
Arethusa Farms Soft Rind Cheese | Avocado Ranch Dressing

MIDDLE

Pan Seared Scallops and Shrimp

Creamy Polenta | Red Quinoa | Roasted Corn | Citrus Oil

OR

Braised Short Rib

Horseradish Whipped Potato | Asparagus | Carrot

OR

Torn Pasta Mushroom Bolognese

Kale | Pickled Tomato & Onion | Picorino | Roasted Trumpet Mushrooms

ENDING

Chocolate Raspberry Dome

Chantilly Cream | Macerated Raspberries | Chocolate Dust

Restaurant Week Rate: \$55 Per Person

