

john davenport's

eat • drink • view

NEW HAVEN RESTAURANT WEEK

APRIL 16-21, 2023

CHOOSE ONE FROM EACH COURSE

BEGINNING

Baby Gem

Garlic Crouton | Pecorino | Heirloom Tomato |
Parmesan Peppercorn Dressing

Roasted Corn and Crab Chowder

Sherry | Old Bay | Crème Fraiche | Snipped Chive

MIDDLE

Braised Short Rib

Creamy Gorgonzola and Scallion Polenta | Roasted Carrot, Zucchini,
and Trumpet Mushroom | Natural Jus Cabernet Reduction

Blackened From The Sea

Salmon | Scallop | Shrimp | Roasted Zucchini |
Lemon Ginger Basmati | Lobster Velouté

Saffron Risotto

Sweet Corn | Stracciatella | Roasted Exotic Mushrooms | Arugula Pesto

ENDING

Chocolate Raspberry Dome

Chantilly Cream | Macerated Raspberries | Chocolate Dust

Restaurant Week Rate: \$55 Per Person

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