

johndavenport's

eat · drink · view

NEW HAVEN RESTAURANT WEEK

April 6-11, 2025
CHOOSE ONE FROM EACH COURSE

BEGINNING

Caesar Salad

baby gem | pecorino cheese | garlicky croutons | heirloom tomato | lemon

Beef Consommé

brunoised veggies | braised beef | poached eggs

Crabcake

frisee | lump crab | lemon | remoulade | garlic aioli

MIDDLE

Prime NY Strip Steak

au gratin potatoes | asparagus spears | black garlic | bourbon demi

Niman Ranch Grass Fed Rack of Lamb

herb crusted | baby veggies | confetti potatoes | mint yogurt sauce

La Belle Farms Crispy Duck

gigante beans | baby carrots | cherry cognac | thyme sauce

Mozzarella and Tomato Stuffed Gnocchi

heirloom tomato | baby spinach | garlic basil cream | pecorino

ENDING

Pistachio Cracker Tartufo

chocolate | graham | hazelnut | whiskey chantilly cream

Warm Chocolate Chip Cookie Skillet

salted caramel ice cream | macerated berries

Restaurant Week Rate: \$65 Per Person

