



Amuse Bouche

Oysters

Hot: Creamed Spinach, Oстера Caviar
Cold: Verbena Gremolata, Citrus Caviar

First Course

Tiger Prawn Micro Salad

Fresh Horseradish, Smoked Tomato

Second Course

Crab Bisque

Vermouth Reduction, Double Cream

Third Course

CHOICE OF ONE

Double Lamb Chops

Basil Tomato Gnocchi, Thyme Whiskey Reduction

Roasted Halibut

Creamed Celery Root, Swiss Chard and Young Vegetables

Fourth Course

Chocolate Cherry Torte

Vanilla Ice Cream, Almond Crunch



ANR
WATERBURY, CT