

THE
BLUE  HEN

BY DAVID BURKE

RESTAURANT WEEK

MARCH 22-28, 2019 | 3 COURSES | \$35 PER PERSON

**tax & gratuity not included*

STARTER

CAESAR SALAD

parmesan regiano | anchovies | torn croutons

ADELPHI SALAD

shaved root vegetables | artisan greens | house vinaigrette

HARVEST SQUASH BISQUE

cranberry | sage | pepitas

SEARED SCALLOP

fennel | blood orange | sunchoke | endive

ENTRÉE

BISON SHORT RIB & BARBECUE SHRIMP

corn polenta | crispy shallots

ROASTED CORNISH GAME HEN

honey & thyme roasted carrots | wild mushroom

DB PASTRAMI SALMON

brussel sprouts | warm beets | pickled mustard seeds

HOUSE MADE CAVATELLI

roasted cauliflower | chimichurri | wild mushroom

DESSERT

ICE CREAM OR SORBET

chef's seasonal selection

CHESTNUT CAKE

chestnut financier cake | green apple gelée | white chocolate mousse | caramel | candied walnuts

RESERVATIONS MAY BE MADE ONLINE OR OVER THE PHONE

www.BlueHenRestaurant.com | (518) 678 - 6000