



native american heritage month

chef sherry pocknett & chef kyle timpson collaboration

prix fixe menu 95

1st course

quahog fritter

clam velouté, smoked mussels, potato corn relish

2nd course

three sisters cassoulet

confit duck leg, beans, corn, squash, duck jus,
pickled cranberry

3rd course

corn pain perdu

brown butter roasted pear and squash, pequot maple sauce,
vanilla ice cream

specialty cocktail 16

harvest cranberry cocktail

woodford reserve bourbon, mashantucket pequot maple syrup,
cranberry juice

a la carte

quahog fritter 24

three sisters cassoulet 59

corn pain perdu 15