



www.TasteHartford.com

Winter 2010
Taste of Hartford Restaurant Specials: \$20.10

Menus from all participating restaurants being added daily.

Reservations recommended. Special valid for dinner only, no lunches.

A portion of each meal is generously donated back to the Greater Hartford Arts Council's United Arts Campaign, which funds 150+ arts and heritage organizations.

Menus do not include tax, beverage, or gratuity, unless otherwise specified.



Agave
100 Allyn St., Hartford
860-882-1557
agavehartford.com

All inclusive for \$20.10 or individually priced.

Vinos:

Raspberry Limon-ade Martini: Vodka, Chambord, Limon cello, and our house made sour mix served in a chilled martini glass, \$8.00

Primer:

Winter Salad - Baby spinach tossed in a warm bacon-mustard vinaigrette with diced apples, crispy jicama sticks, bacon lardoons, and topped with a poached egg, \$7.99

Segundo (choice of):

- Mahi Mahi- Fresh Mahi pan seared served over a bed of arroz blanco surrounded in a savory broth with mussels and calamari. \$16.99
- Chicken Empanizado- Corn meal crusted chicken breast topped with a tomatillo avocado salsa served with arroz verde and roasted butternut squash: \$15.99

Fin: Pineapple Sorbet with a raspberry sauce, \$5.99

The Taste of Hartford is presented by: **Advocate**





Bin 228

228 Pearl St., Hartford

860-244-9463

Bin228winebar.com

Savory Sampler, which includes:

First course: Fontina Fonduta paired with a 3oz pour of Nino Franco Prosecco sparkling wine

Second course: Mini crab cakes on bed of mixed greens 3oz pour of Terre Grillo white wine

Third Course: (choice of)

- Vegetable panini
- Chicken panini
- Flank steak panini

Plus, 3 oz. pour of Renzo Masi Cabernet with each course.



Black-eyed Sally's BBQ & Blues

350 Asylum St., Hartford

860-278-7427

Blackeyedsallys.com

Appetizer:

- Louisiana Gumbo: Chicken, crawfish and Andouille sausage in a spicy stew
- Sweet corn and chicken chowder: with cornbread croutons
- Sally's favorite chopped salad: Chopped greens with cukes, roasted red onions, blue cheese, toasted pecans and a honey Balsamic vinaigrette

Entrée:

- Sally's Slo-smoked ribs w/ red beans & rice, slaw & cornbread
- Jambalaya: A New Orleans classic with shrimp, crawfish, chicken and Andouille sausage
- Blackened catfish w/ mashed sweet potatoes and sautéed green beans
- Southern fried chicken w/ Mac-n-cheese and country collard greens
- Served w/ cornbread & honey butter

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Desserts:

- Key lime Pie
- Bourbon pecan pie
- Mississippi Mud Pie
- Crème Brulee



Carbone's Ristorante
588 Franklin Ave, Hartford
860-296-9646
Carbonesct.com

Carbone's Garden Salad, with crisp greens and garnishes served with a balsamic vinaigrette dressing

Entrée Selection ~ Select One

- Veal Marsala: Scaloppini of veal sautéed with medley of roasted mushrooms and Marsala wine
- Salmon Senape: Dijon and horseradish encrusted salmon fillet with a pinot Grigio, lemon and butter sauce
- Gnocchi Alfredo: Handmade potato gnocchi in a four cheese roasted garlic alfredo sauce; topped with toasted Oreganatto style bread crumbs.
- Eggplant Parmigiana: Layers of eggplant, ricotta cheese and mozzarella cheese baked with house made marinara sauce
- Penne Pomodoro: Penne pasta tossed with sweet Italian sausage in a plum tomato, garlic and fresh basil sauce
- Tenderloin Tips Gorgonzola: tenderloin tips sautéed with roasted mushrooms, onions and gorgonzola with a Marsala veal demi-glaze

Desserts - Choice of one:

- Torta Di Angelo: Chocolate and hazelnut ganache layered with chocolate mousse, served with raspberry sauce.
- Coconut Cream Neapolitan: Layers of coconut custard and toasted filo crisps with caramel sauce.



City Steam
942 Main St., Hartford
860-865-0492
citysteambrewerycafe.com

1st course

House Salad: Mesclun greens, pine nuts, olives and dried cranberries with a gorgonzola vinaigrette

Main Course

Pot Roast: This classic is our best selling entrée

3rd course: Chocolate Peanut Butter Bread Pudding



Costa del Sol

901 Wethersfield Ave., Hartford

860-296-1714

costadelsolrestaurant.net

Appetizer or Soup

- Pan Catalan - Catalan style bread with tomato, garlic herbed olive oil and topped with Serrano ham
- Sopa de ajo - Andalusian style garlic soup with saffron and a touch of Fino sherry
- Garbanzos con chorizo - Sautee of garbanzo beans, chorizo, roasted red peppers and mushrooms
- Ensalada de verdes y polenta— Mixed green salad with tomatoes, walnuts, polenta with cheese and an herb sherry vinaigrette

Entrée

- Salmon con salsa cremosa de puerros—Salmon with creamy leek ragout
- Pollo salteado con setas y alcachofas— Chicken breast fillets sautéed with mushrooms, artichokes, diced tomato, shallots and garlic
- Bistec a la plancha con salsa de churrasco - Grilled New York strip loin steak with a Spanish rustic steak sauce
- Paella de la casa - House paella with mussels, clams, shrimp, chorizo and chicken cooked in saffron rice (minimum for 2)
- Paella de pollo y chorizo - Chicken and chorizo cooked in saffron rice (minimum for 2)

Dessert

- Flan - Spanish caramel custard
- Arroz con leche - Creamy rice pudding



Dish Bar & Grill

900 Main St., Hartford

The Taste of Hartford is presented by: **Advocate**



860-249-3474
Dishbarandgrill.com

Choice of Appetizer

- Anson Mills' Tortilla Soup: roasted chicken • avocado • cilantro • tomato
- Grilled Flatbread: Benton's double smoked bacon • caramelized onion • toasted garlic
- Organic Field Greens: blue cheese • grape tomato • sherry vinaigrette

Choice of Entree

- Crispy Skinned Salmon: creamy beluga lentils • kabocha squash puree
- Roasted Statler Chicken Breast: hunter's sauce • fork smashed potato
- "Spasta": roasted spaghetti squash • sauteed vegetables • fresh tomato sauce
- Certified Angus Hanger Steak \$4 additional
- Maytag blue cheese • yukon potato puree • crispy shallots

Choice of Dessert

- Fromage Blanc Cheesecake: mandarin sorbet • citrus supreme
- DISH Chocolate Cream Pie: graham soil • whipped cream • cocoa nibs

No substitutions.



Francesco's Ristorante
318 Franklin Ave., Hartford
860-296-3024
ristorantefrancescos.com

First Course (choice of)

- Zuppa D'Clams, Choice of white or red
- Broccoli Rabe and Sausage
- New York Style Calamari: Fried Calamari tossed in an arrabiatta sauce
- Francescos Salad: Mixed greens, diced tomatoes, cucumbers, capers, olives, red onions and marinated artichokes tossed with balsamic vinegar and olive oil

Second Course (choice of)

- Chicken Sorrentino: Sautéed chicken with prosciutto, eggplant and mozzarella cheese in a light marinara sauce and a touch of demi glaze
- Veal Milanese: Fresh veal breaded and seasoned, topped with a light lemon sauce and parmesan cheese, over mixed greens
- Pork Chop Marsala: Sautéed pork chops and mushrooms cooked in a marsala wine sauce
- Swordfish Picatta: Swordfish, sundried tomatoes, capers, artichoke hearts sauteed in a white wine and garlic sauce with a touch of lemon
- Penne Alfredo: Penne pasta sauteed with alfredo sauce

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Finale: Gelato of the Day

Enjoy 25% off any bottle of wine with the Taste of Hartford menu.



The Half Door
270 Sisson Ave., Hartford
860-232-7827
Thehalfdoorhrd.com

Choice of 1 Appetizer:

- lamb meat balls in sage and tomato sauce
- swiss and onion kiche with warm mustard viniagrette
- seared scallops with kalamata olives and bacon dressing

Choice of 1 Entree:

- steak and kidney pie
- pan fried chicken with bisquits and gravy
- seared salmon w/ shitake mushrooms, scallions and potato cake

Choice of 1 Dessert:

- maple pecan creme brule
- baily's cheesecake w/ raspberry sauce
- assorted cheeses and jams



Hook & Ladder
207 Main St., Hartford
860-246-4665
Hook-Ladder.com

Drink: Choice of coffee, tea or soda.

Appetizer: Choice of Soup or Salad

Entrée: Choice of one of the following:

- Steak w/ Mac & Cheese
- Fried Chicken w/ Mashed Potatoes

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Potato Encrusted Tilapia w/ Broccoli & choice of Mashed Potatoes or Rice

Dessert: Choice of one of the following:

Toll House Pie
Carrot Cake
Chocolate Cake



Hot Tomato's
1 Union Pl, Hartford
860-249-5100
hottomatos.net

First Course:

Hot Tomato's original Garlic Bread

Second Course: Pick One

- Crab cakes: Served with a vanilla coconut sauce and pineapple salsa (NEW ITEM)
- Calamari: Deep fried and served with house marinara sauce
- Pasta Pillows: Original Hot tomato's Sweet Potato Raviolis served with our cream sage sauce
- Simple greens: Tossed in our roasted shallots vinaigrette

Third Course: Pick One

- Tort Rose: Sweet sausage, mushrooms, spinach, tomatoes in a light cream sauce with 4 cheese tortellini
- Chicken Pesto: Grilled chicken and homemade ricotta cheese gnocchi, pesto cream sauce
- Black Chicken (NEW ITEM): Boneless chicken thighs, lightly pan fried in olive oil and brown sugar, then braised in a tomato, garlic, onion, red bell peppers and red wine sauce, served with parmesan polenta
- Grilled Atlantic Salmon: Asian stir fry vegetables, warm soba noodles, sweet and sour sauce
- Eggplant Rollotini: Breadcrumb crusted eggplant, stuffed with spinach, ricotta and mozzarella cheese, over 4 cheese Alfredo sauce fettuccini

4th Course: Pick One

- House made Tiramisu
- Sorbet or ice cream



J Restaurant | Bar

The Taste of Hartford is presented by: **Advocate**



297 Washington St., Hartford
860-527-7764
Jrestaurantbar.com

Choice of three tasting menus - Absolutely NO Substitutions

Menu 1:

- Iceberg Lettuce Slices w/ Crisp Prosciutto, oven-roasted tomatoes, butter croutons, and gorgonzola dressing
- Mac and Greens w/ Leeks, spinach, sweet peas, cheese sauce
- Roasted Sea Bass w/ Caponata, Grilled Ciabatta
- Brined and Grilled Chicken w/ Creamy Polenta, sautéed spinach

Menu 2:

- Spicy Tomato Soup & Crispy Grilled Cheese
- Cheese Ravioli w/ Celery, apples, Prosciutto, and butter sauce
- Seared Salmon w/ White beans and spinach, olive-orange relish
- Roasted Lamb Rack

Menu 3:

- Baby Arugula Salad w/ Shaved Parmesan, EVOO, Squeeze of lemon
- Bucatini: Parmesan, cracked black pepper, butter sauce
- Seared Sea Scallops: Lemon, bay leaves and rosemary, potato disk, grilled asparagus
- Chili Marinated Flank Steak w/ Fried potato wedges, sautéed spinach



La Fonda Bar Restaurante
269 Franklin Ave, Hartford
860-296-8256

Appetizers:

- Toston with Hogao - Green Plantain with creole Sauce
- Empanada de Res y Pollo - Beef and chicken patty

Salad: Green Salad

Entree: Sample of all three

- Churrasco - Grilled Top Sirloin
- Filete de Tilapia Empanizado - Breaded Tilapia Filet
- Pechuga Pollo Hawaii - Grilled Chicken Breast on Coconut and pineapple Sauce

Dessert: Sample of all three

- Flan - Caramel Custard
- Arroz con leche - Rice Pudding

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- Brevas con queso - Figs with cheese



Max Downtown
 185 Asylum St, Hartford
 860-522-2530
 Maxrestaurantgroup.com

APPETIZERS (choice of)

- LOBSTER BISQUE w/ LOBSTER CAVIAR CREME
- PEAR AND ENDIVE SALAD: BOSCH PEARS, CANDIED WALNUTS, GORGONZOLA, BELGIUM ENDIVE, and WALNUT VINAIGRETTE

ENTREES (choice of)

- GRILLED VEAL CHOP with CRISPY POLENTA CAKE, ASPARAGUS, and PORT WINE BLACK PEPPER GLAZE
- WASABI PEA CRUSTED MAHI with COCONUT BASMATI RICE, BABY BOK CHOY
- CRISPY VEGETABLE SPRING ROLL with MANGO SAUCE
- ROASTED MURRAY'S CHICKEN BREAST with CINNAMON-CRANBERRY COUSCOUS, HARICOTS VERTS, and RED WINE JUS

DESSERTS (choice of)

- MEYER LEMON TART with HUCKLEBERRY SAUCE
- GINGERBREAD & PEAR: BREAD PUDDING with SAUCE ANGLAISE



Mayor Mike's
 283 Asylum St., Hartford
 860-522-6453
 Mayormikes.com

Choice of one appetizer: stuffed squid, tuscan bean soup, grilled portabello, or mayor's mixed green salad.

Choice of one entree: stuffed sloe florentine, not your momma's meatloaf, roast chicken lagasane a la panna, eggplant rollatini, or penne vodka

Choice of one dessert: apple pie a la mode, fried cheesecake, chocolate, chocolate cake



O'Porto Taste of Hartford

2074 Park St., Hartford

860-233-3184

oportohartford.com

Choice of one each of an Appetizer, Entrée, and Dessert

Aperitivos - Appetizers:

- Salada à Portuguesa: Iceberg Lettuce, Carrot Strings, Ripe Tomatoes, Marinated Olives, and Cucumber House Vinaigrette
- Salada a Casa: Salad Greens, Marinated Olives, Ripe Tomatoes, and Cucumbers with an Herb Vinaigrette
- Sopa de Vegetais: Carrot, Pumpkin Puree with Julienne Carrots and Collard Greens
- Camarão Alinho: Sautéed Brazilian Shrimp in a Garlic Butter with Cream Sauce
- Crepes Recheados: Crepes Stuffed with Shrimp, and Crab in a Tomato Broth

Entrée:

- Linguado Grelhado: Grilled Fillet of Sole, Roasted Potato, sautéed Vegetables in a Lemon-Butter Sauce Wine Sauce
- Linguado Recheado: Baked Fillet of Sole Stuffed with Shrimp and Crab, Served with Sautéed Spinach and Mashed Potatoes in a Lemon-Vinaigrette Sauce
- Camarão Grelhado: Grilled Shrimp in a Lemon Garlic Butter Sauce with a Side of Saffron Rice
- Mariscada à Casa: Clams, Shrimp, Scallops, Mussels Sautéed in a White Wine, Cilantro Sauce with a Side of Saffron Rice
- Bife Grelhado: Grilled 8 oz Certified Angus Sirloin Steak Served with Mashed Potatoes
- Frango sem Osso: Grilled Boneless Hen, sautéed Vegetables in a Lemon Butter Sauce served with Portuguese Fried Potatoes
- Paelha Vegetariana - (For One) With Seasonal Vegetables
- Paelha de Galina e Chouriço - \$40.20 (For Two) Add - \$20.10 For Each Additional Person
- Chicken, Chouriço, and Pork Combined with Saffron Rice
- Paelha à Casa - \$40.20 (For Two) Add - \$20.10 For Each Additional Person
- Shrimp, Clams, Mussels, Pork, Chicken, Chouriço, Combined with Saffron Rice

Sobremesa - Dessert:

- Arroz Doce: Rice pudding
- Mousse de Chocolate: Chocolate mousse
- Pudim flan: Chef De Sousa's Family Recipe for Traditional Portuguese Egg custard with caramel sauce

Does not include coffee/tea. No substitutions. Please note that price does not include tax, beverage, or gratuity. Not to be combined with any other offers. Post cards, Better deals, RSVP or WTIC1080 are not valid with the Taste of Hartford. Executive Chef: Adelino De Sousa

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PEPPERCORN'S GRILL

Peppercorn's Grill
357 Main St, Hartford
860-547-1714

Appetizers

- Zuppa del Momento ~ homemade soup of the moment
- Insalata Mista ~ tossed greens with carrots, red peppers, radicchio, and tomato with balsamic vinaigrette
- Polpette di Vitello ~ tender veal meatballs with ricotta, fresh herbs, and parmigiano reggiano slow cooked in fresh tomato sauce
- Prosciutto "Sushi Style ~ slices of imported prosciutto di Parma rolled with gorgonzola, black mission figs, and a drizzling of fig and balsamic essence
- Melanzane al Grate ~ mother's homemade eggplant gratin with fresh mozzarella, parmigiano reggiano, basil, and tomato baked in our oven
- Bruschetta ~ with garlic, fresh plum tomatoes, mozzarella and extra virgin olive oil

Entrées (Choice of)

- Ravioli all 'Arancia ~ housemade ravioli filled with ricotta, spinach, and orange rind in a sauce of fresh orange, sage, butter and parmigiano reggiano
- Il petto di pollo ruspante in Crosta di porcini ~ roasted porcini crusted free range chicken breast on its own natural sauce served with Idaho potato puree and sautéed greens
- Rigatoni alla Barese~ housemade rigatoni tossed with housemade sausage and broccoli di rapa pesto with garlic, peperoncino, evoo, sun dried tomato, and parmigiano reggiano
- Pan Seared Golden Snapper ~ with herb roasted potatoes, sautéed fresh vegetables, and a lemon caper butter sauce
- Costolette di Manzo Ubriaco ~ slow cooked fork tender beef short ribs with a port scented red wine sauce, tiny little vegetables, and a gremolata served with potatoes and sauteed greens

Dessert (choice of)

- Tiramisu ~ with crème chantilly
- Chocolate Mousse
- Gelato or Sorbetto

***Due to nature of promotion no substitutions.
Price does not include tax or gratuity.



Sidewalk Café
236 South St, Hartford

The Taste of Hartford is presented by: **Advocate**



860-956-8192
Sidewalkbar.com

Appetizer (choice of):
½ order of Nachos
6 Chicken Wings (Choice of Teriyaki, Buffalo or BBQ)

Entrée (choice of):
½ rack of Ribs, French Fries and Coleslaw
Wisconsin Cheddar Burger with French Fries
California Turkey & Avocado Burger with French Fries
Portabella Mushroom Burger with French Fries
Blackened Chicken & Broccoli Alfredo

Dessert:
Pie of the Day with Ice Cream

Plus \$8 (domestic) and \$12 (premium) Beer Pitchers, and \$5 glass of House Wine when ordering off the Taste of Hartford menu.



Tisane Euro-Asian Café
537 Farmington Ave., Hartford
860-523-5417
Mytisane.com

Menu #1

Appetizer: Chinese style spare ribs with Char Su sauce and crunch slaw.
Main course: Sake and soy braised bonless short ribs with green bamboo and stir fried veggies with a Hoisin Demi glaze.
Dessert: Brulee of coconut and green tea tapioca pudding with sesame cookies.

Menu #2

Appetizer: Grilled heart of romain with foccacia croutons and Gorgonzola dressing.
Main Course: Housemade shrimp Scampi raviolis with baby spinach, grape tomatoes, and artichokes hearts in a lemon chive butter.
Dessert: Frozen mochachino with chocolate gelato and espresso sponge cake served with a mini hot chocolate.

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**TRUMBULL
KITCHEN**

Trumbull Kitchen

150 Trumbull St., Hartford

860-493-7417

maxrestaurantgroup.com/trumbull

Choice of:

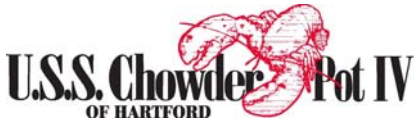
- Chicken Dumpling Soup: Miso, enoki mushrooms, chives
- Granny Smith Apple and Endive Salad: Pistachio vinaigrette, crisp prosciutto de parma

Choice of:

- Rice Paper Crisped Mahi Mahi: Soba noodle salad, miso vinaigrette
- Smoke Roasted New York Sirloin: Mustard aioli, garlic whipped potatoes
- Grilled Murray's Chicken "Cordon Bleu": Garlic whipped potatoes, fontina cheese, sage cream

Choice of:

- Chocolate Layer Cake: Warm macadamia nut caramel
- Sugar Pumpkin Pot de Crème: Whipped cream, toasted almonds



U.S.S. Chowder Pot IV

165 Brainard Rd., Hartford

860-244-3311

Chowderpot.com

FIRST COURSE:

Choose a cup of New England Clam Chowder -heavy cream style, Rhode Island Clam Chowder -clear broth,
or

Lobster Bisque -a house specialty

SECOND COURSE:

House Salad with your choice of dressing or Caesar Salad

THIRD COURSE:

Choice of one Entree

Steamed Chick Lobster: Served with drawn butter & lemon

Baked Stuffed Shrimp: A house favorite! Jumbo fantail shrimp covered with our famous seafood stuffing

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Lobster Mac & Cheese: House made shells & cheese, tossed with sweet Maine lobster meat, baked in a crock & topped with cheddar cheese

Slow Roasted Prime Rib of Beef: 10 oz. English cut served with au jus & creamy horseradish sauce

Deep Fried Chowder Pot Combination Platters: Includes Shrimp, Scallops & Filet of Sole and your choice of...Strip Clams, Whole Bellied Clams (when available), Calamari (rings & tentacles) or Fried Oysters

Each entrée comes with your choice of one side dish: Potato, French Fries, Rice, Vegetable, or Cole Slaw

FOURTH COURSE:

New York Style Cheesecake: Traditional creamy cheesecake with a graham cracker crust / topped with strawberry, chocolate or caramel sauce



VIVO
SEASONAL TRATTORIA

VIVO

200 Columbus Blvd., Hartford
860-760-2333
Waterfordgrouprestaurants.com

Course One

Grilled vegetable napoleon with a tomato basil relish

Course two

Caribbean spiced pork loin with apple and raisin compote spiced sweet potatoes and haricot vert

Course Three

Warm caramel pecan tart a la mode



Wood-n-Tap

99 Sisson Ave., Hartford
860-232-8277

First Course (choice of one)

- Seared Ahi Tuna*: Sashimi style (raw) sesame crusted yellow fin tuna with Asian slaw and a sweet surachi.
- Fried Mooz: Whole milk mozzarella, cooked golden brown and topped with marinara sauce.
- Softies: A warm basket of big, soft pretzels, served with a spicy mustard.

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Second Course:

- Soup of The Day
- Signature House Salad
- Caesar Salad

Entrée Choice:

- Spinach & Artichoke Pizza: With a garlic cream sauce. Not your ordinary pie.
- Blackened Chicken Pasta: Mushrooms, tomatoes and blackened chicken in a Cajun cream sauce, served over linguini
- Atlantic Salmon*: People swim upstream to taste this. Fresh salmon, lightly seasoned and grilled, served with lemon, dill tartar sauce, a rice medley and fresh vegetables. Cooked to order
- Top Sirloin*: It's not called "Top" for nothing. 8oz, center cut and grilled to order. Served with your choice of side.



Vaughan's Public House
59 Pratt St., Hartford
860-882-1560
Irishpublichouse.com

App (choice of one)
Small Soup of the Day
Small Potato Soup
Small House Salad
Ciele Spuds

Entree (choice of one)
Shepherd Pie
Fish and Chip
Meatloaf Dinner
Limerick Salad

Dessert (choice of one)
Guinness Brownie
Apple Brown Betty