



PEPPERCORN'S GRILL

SPECIAL HARTFORD SYMPHONY SPOTLIGHT

DINNER PRIX FIXE

March 19 through March 25, 2021

FIRST COURSE

(kindly choose one)

TUSCAN CANNELLINI BEAN FRESH VEGETABLE SOUP

in a natural tomato scented broth finished with parmigiano reggiano and evoo

ORGANIC FIELD GREENS

with fresh berries, clementines, caramelized walnuts,
and sun dried cranberries tossed in a Vanilla bean vinaigrette

SECOND COURSE

(kindly choose one)

FETTUCINE ALLA BOLOGNESE

traditional bolognese flamed with brandy finished with parmigiano reggiano

TUSCAN STYLE FORK TENDER BEEF SHORT RIBS

Slow oven-roasted for tender "drunken" short ribs of beef with a port scented red wine reduction,
vegetables & gremolata served with Idaho potato puree & sautéed fresh vegetables

RAVIOLI ALL'ARANCIA

housemade ravioli filled with ricotta and spinach with orange and sage butter sauce

SAUTEED CHICKEN ALLA PARMIGIANA

thinly pounded and breaded free range chicken breast baked in our oven with San Marzano tomato sauce,
mozzarella, and parmigiano reggiano served with fresh tagliolini in a tomato basil sauce

DESSERT

(kindly choose one)

ROSA'S CHOCOLATE MOUSSE

with crème chantilly

or

FRESH BERRIES AND BANANA

with mascarpone zabaglione

\$25 per person

for the three courses excluding tax and gratuity

To place your order, please call 860-547-1714 and ask for the HSO Spotlight Menu.

This special menu may not be combined with any other offer, discount, or promotion of any kind. In an effort to help our loyal restaurant partners through this challenging time, gift cards may not be in conjunction with this special offer. Thank you for your consideration. -Hartford Symphony