

**TUESDAY
JAN. 23RD
6:30PM**



**DINNER
AT HARLAN
PUBLICK**

PREPARED BY EXECUTIVE CHEF KAMAL ROSE

WELCOMING BEERS & BITES / WHITE WITBIER +

FRIED CHICKEN LOLLIPOPS

w. Sweet Chili &

HOUSE MADE RICOTTA CROSTINI

w. Kalamata Olives & Citrus Honey

FIRST COURSE / HOPPY TABLE BEER +

CRABCAKE SCOTCH EGG

w. Arugula & Cherry Pepper Relish

SECOND COURSE / INTERLUDE +

FOIE GRAS STUFFED DUCK MEATBALLS

w. Luxardo Cherries & Herb Gremolata

THIRD COURSE / CURIEUX +

JERK RUBBED PORCHETTA

w. Tamarind Gastrique, Guava & Pineapple Salsa

FOURTH COURSE / HIBERNIAL FLUXUS +

TRES LECHES TRIFLE

w. Toasted Marshmallows & Marcona Almonds

\$65 - ALL INCLUSIVE

RESERVATIONS: 203.831.0727

@HARLANPUBLICK / 127 WASHINGTON STREET, NORWALK CT