

Three Figs

2020 Gold Package

\$34.00 per person (please add 20% service charge and 7.35% CT Sales Tax)

Appetizer (choice of 4)

Buffalo Chicken Rolls

Fried Calamari

Fig Baked Brie

Fried Cauliflower

Fried Pickles

Crab Cakes

Fried Sprouts

Fig & Arugula Gorgonzola
Flatbread

Beef Skewers

House Salad

Entrée (choice of 4)

Seared Salmon

mashed potatoes, asparagus, lemon white wine sauce

Baked Cod

herb cracker crust, spinach, mashed potatoes, lemon butter

Chicken Marsala

sautéed chicken breast, wild mushrooms, marsala wine sauce, served with penne pasta

Chicken Parmesan

breaded chicken breasts, marinara sauce, mozzarella cheese served with penne pasta

Pasta Bolognese

slow cooked beef ragu, fresh ricotta, fettuccine noodles

Butternut Raviolo

sage, walnuts, brown butter, shaved parmesan

Shrimp Scampi

shrimp, garlic, red pepper, parsley, lemon juice, evoo, angel hair pasta

Bacon Wrapped Scallops

parmesan risotto, sautéed baby spinach

Shrimp & Arugula

shrimp, arugula, roasted red pepper, angel hair pasta, garlic lemon butter sauce

Lobster Butternut Risotto

maine lobster, butternut risotto, truffle salt, dry sherry

Braised Pork Shank

braised pork shank, garlic green beans, sweet mashed potatoes, pork jus

Filet Mignon

grilled 8 oz filet, grilled asparagus, garlic mashed potatoes, gorgonzola crust, red wine reduction

NY Strip Au Poivre

12 oz NY strip, grilled asparagus, roasted fingerling potatoes

Dessert (choice of 3) (add \$4 per person)

Cheesecake, Chocolate Cake, Tiramisu, Carrot Cake, Apple Pie

Reserved room is available for up to 30 minutes prior to start time