

# DINNER

SPRING 2024

## SNACKS

CAST IRON PARKERHOUSE ROLLS hartford baking co., rosemary salt, three to an order (v) 5

FRIED QUEEN OLIVES blue cheese, sweet sausage, orange honey 11

ASSORTED RADISHES anchovy butter, hartford baking co. rye, pickled spring onion 9

SALMON BELLY CRUDO black olive, pickled beet, mustard seeds\* (gf) 16

ROASTED ASPARAGUS hen egg, parmigiana, prosciutto, lemon (gf) 13

## SMALL PLATES

WHIPPED RICOTTA TOAST apricot, pine nut, vincotto (v) 14

ROMAN ARTICHOKE goat cheese, creamed spinach, mint, hazelnut (v)(gf) 13

PARSNIP & POTATO SOUP perigord truffle, miso butter crostini (v) 11

CHAWANMUSHI mixed mushrooms, brown butter, aged shoyu 16

RHODE ISLAND STYLE CALAMARI hot peppers, garlic butter, marinara 16

CHICKEN KATSU SANDWICH shredded cabbage, japanese style barbecue sauce 14

SEARED HUDSON VALLEY FOIE GRAS rhubarb, brioche, strawberries, honeycomb, almond 21

ROASTED PORK BELLY celery root puree, vinegar peppers, fennel pollen (gf) 15

## SALADS

ICEBERG WEDGE roasted tomato, sunflower, banana peppers, shallot, smoked ranch (v)(gf) 13

LITTLE GEM CAESAR pecorino, crouton, peppercorn, tarragon 'caesar' dressing (v) 13

COBB egg, bacon, tomato, cucumber, blue cheese, onion, avocado, red wine vinaigrette (gf) 15

WARM GRAIN BOWL spring vegetables, ancient grains, porcini mushroom vinaigrette (v) 16

ADD: BLACKENED CHICKEN 9 / SALMON 16



## MAINS

PENNE ARRABBIATA north atlantic lobster, 'nduja, pepperoncino, lemon butter 38

SPAGHETTI ALLA NERANO burrata, zucchini, roasted garlic butter (v) 25

RIGATONI BOLOGNESE classic ragu, parmigiana 27

SALMON sweet potatoes & broccoli rabe, citrus saffron beurre blanc \* (gf) 32

FREE RANGE CHICKEN roasted asparagus & fingerlings, sauce bearnaise (gf) 29

CRESCENT FARMS DUCK BREAST pomegranate, spinach, green rice, pearl onion\* (gf) 39

DRY RUBBED HANGER STEAK curry mushroom ragout, warm potato salad\*(gf) 38

HOUSE BURGER thick cut bacon, roasted onion, aged gouda, black garlic aioli, HBC brioche\* 21 (available vegan)

Chef Tim East

(v) -vegetarian (gf) - gluten free

# UNION KITCHEN

## 43 LASALLE TASTING MENU

five course chef's tasing 70 / wine pairing 30

### FIRST

**POTATO & PARSNIP SOUP** perigord black truffle | miso butter crostini  
*Gaston Chiquet, 'Cuvee de Reserves,' Brut, Champagne NV*

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### SECOND

**ROMAN ARTICHOKE** goat cheese | creamed spinach | mint | hazelnut  
*Colle Florido, 'La Lena' Rose, Abruzzo 2021*

OR

**ROASTED ASPARAGUS** hen egg | parmigiana | prosciutto | lemon  
*Domaine Bailly Reverdy, 'Franck & Aurelien Bailly,' Sancerre 2022*

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### THIRD

**SPAGHETTI ALLA NERANO** zucchini | roasted garlic butter  
*Hatzidakis, Assyrtiko, Santorini 2021*

OR

**RIGATONI BOLOGNESE** classic ragu | parmigiano  
*Torre Alle Tolve, Chianti Colli Senesi, Tuscany 2020*

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### MAIN

**SALMON** citrus saffron beurre blanc | sweet potatoes & broccoli rabe  
*Domaine du Closel, Chenin Blanc, Savennieres, Loire, 2021*

OR

**HANGER STEAK** curry mushroom ragout | warm potato salad \*  
*Chateau Massereau, 'Cuvee K' Bordeaux 2012*

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### DESSERT

**POT DE CREME** european dark chocolate | berries  
*Patrick Bottex, Gamay & Poulsard, Cerdon du Bugey NV*

OR

**ST AGUR BLUE** strawberry | rhubarb | sourdough | honeycomb  
*Quinta do Infantado, Single Estate Colheita 2017*

inquire about our vegetarian tasting.  
available for up to parties of 8. full table participation. no substitutions.  
last seating 1 hour before kitchen closing time.

Please inform your server of any food allergies or dietary restrictions before placing your order. \*This symbol identifies menu items prepared to your liking that may be undercooked or raw or contain undercooked or raw ingredients. Thoroughly cooking meats, poultry, seafood, shellfish & eggs reduces the risk of foodborne illness.

Menu & Prices Subject To Change © 2023 Bean Restaurant Group 05/23 CT03UK

