

johndavenport's

eat • drink • view

NEW HAVEN RESTAURANT WEEK

NOVEMBER 2-15, 2025
CHOOSE ONE FROM EACH COURSE

BEGINNING

Classic French Toast

5 onion | applejack brandy | gruyere | smoked gouda | charred baguette

Fall Kale Caesar Salad

Shaved parmigiano reggiano | lemon | heirloom tomato | apples | cashews |
pomegranate | cranberries | dates | hemp hearts

Shrimp & Avocado

Lime | butter | tomato | cilantro | charred Italian bread

MIDDLE

Grilled Beef Flap Steak

shallot | garlic | rosemary marinade | horsey mashed potato |
Two Roads IPA onion rings | peppercorn | brandy | cream sauce

Braised Duck Breast & Risotto

prochini mushrooms | honey glazed carrots | baby kale | port demi glaze

Seafood Linguini

salmon | mussels | clams | shrimp | jumbo crab | sherry lobster sauce |
charred lemon | dill

Mozzarella & Tomato Stuffed Gnocchi

heirloom tomato | zucchini | micro basil | garlic | cream | scallions

ENDING

Apple Crisp

cinnamon crumble | rum raisin ice cream | chocolate espresso chantilly cream

Chocolate Lava Molten Cake

Fresh & macerated berries | vanilla ice cream | Kalule crème anglais

Restaurant Week Rate: \$48 Per Person



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November 2-15

Presented by Yale • YaleNewHavenHealth