



Valentine's Day Menu

Featured Wines

GROTH CABERNET SAUVIGNON 2005

Oakville, Napa Valley

The 2005 from Groth offers exuberant blackberry, black cherry, vanilla and toasty aromas and flavors. The finish is silky and very long lasting. \$80

LE STRETTE "BERGEISA" BAROLO 2004

Piedmont, Italy

Extraordinarily aromatic with enticing cherry, floral, licorice and mint scents. The palate offers a silky texture, vibrant acidity and ripe tannins. \$75

CARLO FERRO "ROCHE" BARBERA D'ASTI

Piedmont, Italy

A modern style Barbara from a small single vineyard. Richly layered with red fruit, bright acidity and soft tannins. \$55

ST. CLEMENT CHARDONNAY

Carneros, Napa Valley

The creamy texture envelops bright tropical fruit within a framework that retains the cool-climate Carneros acidity. \$35

Tasting 1

Absolutely no substitutions

WILD MUSHROOM SOUP

Parmesan toast

CHEESE RAVIOLI

Prosciutto, shrimp, baby spinach, orange-butter sauce

ROASTED CHILEAN SEA BASS

White beans and spinach, olive-orange relish

ROASTED RACK OF LAMB

Fava-pecorino crust, grilled asparagus creamy polenta

\$24

Tasting 2

Absolutely no substitutions

ICEBERG LETTUCE SLICES

Crisp prosciutto, oven roasted tomatoes, butter croutons, gorgonzola dressing

MAC & GREENS

Baby spinach, sweet peas, leeks, cream sauce

SEARED SEA SCALLOPS

Lemon, bay leaves rosemary, parmesan polenta, grilled asparagus.

BRICKED FILET MIGNON

Roasted tomato-onion salad, patatas fritas, house made steak sauce & cheese sauce.

\$24

Thurs., 2/11 - Sat. 2/13 5pm- close, Sun. 2/14 11am-9pm

Call **860-527-7764** for reservations

297 Washington St., Hartford, CT

www.JRestaurantBar.com

Executive Chef

Jennifer Krascella

Plenty of
free
parking!