

PARALLEL POST

a Farm-to-Table Restaurant

- PRESENTS -

FARM -TO- TRUMBULL



HOSTED BY EXECUTIVE CHEF CHRISTOPHER MOLYNEUX AND CHEF DE CUISINE ERIC WAYBRIGHT, THIS THIRD AND FINAL FARM-TO-TRUMBULL DINNER OF THE SEASON WILL CONCLUDE WITH AN INTIMATE AND ADVENTUROUS EXPERIENCE INSPIRED BY LOCAL SEASONAL OFFERINGS.

UPCOMING DATE:

THURSDAY, DECEMBER 10 AT 7PM
PARALLEL POST

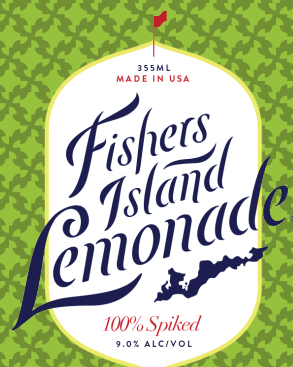
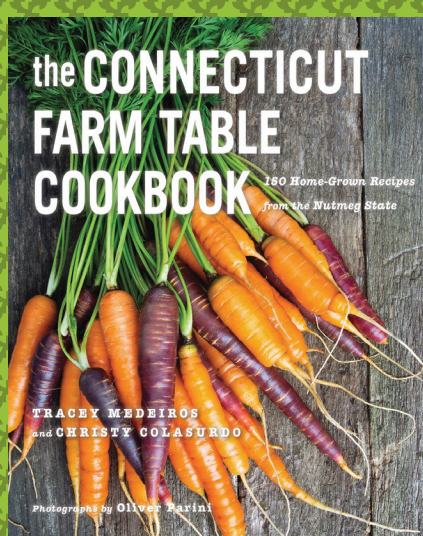
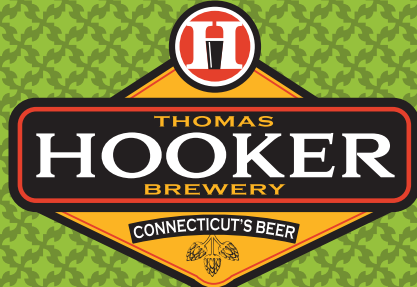
RSVP NOW!

PARALLELPOSTEVENTS@GMAIL.COM

\$90++ PER PERSON INCLUDES WELCOME COCKTAILS, SAMPLINGS OF SMALL BITES, A FAMILY-STYLE DINNER, WINE PAIRINGS, AND AN ALL-YOU-CAN-EAT DESSERT BAR.

\$110++ PER PERSON INCLUDES WELCOME COCKTAILS, SAMPLINGS OF SMALL BITES, A FAMILY-STYLE DINNER, WINE PAIRINGS, AN ALL-YOU-CAN-EAT DESSERT BAR, AND AN AUTOGRAPHED COPY OF THE CONNECTICUT FARM TABLE COOKBOOK.

\$200++ PER COUPLE INCLUDES THE FULL DINNER EXPERIENCE AND ONE AUTOGRAPHED COPY OF THE CONNECTICUT FARM TABLE COOKBOOK.



www.connecticutfarmtablecookbook.com

www.drinkwaypoint.com

www.duvig.com

www.filemonade.com

www.hookerbeer.com

*RSVP REQUIRED

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