

White Dog Cafe Dining Days

First Course

CORN RAVIOLI

Blistered Poblano, Cherry Tomato, Chorizo Crumble, Shaved Lanchego, Jersey Corn Veloute

Pair with Angeline Sauvignon Blanc / Stoudt's Leg Lifter Pale

-or-

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Snipped Chives

Pair with Terro d'Oro Chenin Blanc & Viognier / Victory Hop Devil IPA (Nitro)

Second Course

SUMMER BERRY SALAD

*Local Berries, Watercress, Pickled Red Onion, Crumbled Feta,
Sesame Almond Tuile, Lemon Poppy Vinaigrette*

Pair with Fish House Sauvignon Blanc / Evil Genius Stacey's Mom IPA

-or-

YOUNG LETTUCE SALAD

Grilled Asparagus, Cashews, Tomato, Red Onion, Honey Mustard Vinaigrette

Pair with Houge Pinot Grigio / Dock St. Pilsner

Third Course

IDAHO RAINBOW TROUT

Roasted Beets, Hazelnuts, Petite Greens, Horseradish Creme Fraiche

Pair with Simple Life Chardonnay / St. Benjamin Wit or Witout

-or-

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Whipped Basil Ricotta

Pair with Dona Sol Merlot / Sterling Pig Snuffler IPA

-or-

BLACK BEAN CAKE

Panko Crusted, Red Onion-Avocado Salad, Cilantro Lime Crema

Pair with Stanford Brut / Suburban Housewife Blackberry Cucumber Kolsch

-or-

STEAK FRITES

NY Strip Steak, Roasted Shallot Butter, Truffle Parmesan Fries, Red Wine Demi Glace

Pair with Diving Rod Cabernet / Ship Bottom Barnacle Bottom Stoudt

Fourth Course

CHOCOLATE MOUSSE PARFAIT

Candied Pecans, Salted Caramel, Chocolate Crumb

-or-

BERRY BREAD PUDDING

Local Berries, Shortbread Crumble, Vanilla Ice Cream

Pair with "Lillet on the Rocks" / Victory Sour Monkey Ale

Select one from each course 35. per guest. Add Optional Wine & Beer Pairings 15. per guest.

We Kindly Ask the Entire Table to Participate. Options for Special Dietary Needs are available Upon Request