

~ Restaurant Week ~

Select One From Each Course \$45 per guest.
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~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

SANDY RIDGE DEVILED EGGS

Traditional Filling, Crispy Shallots, Smoked Paprika (G)

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche,
Crispy Polenta 'Croutons' (D,G)

CAESAR

Romaine, Red Endive, Croutons, Parmesan, Lemon Anchovy Dressing (D,G)

PA NOBLE CHEDDAR & POTATO PIEROGIES

Rotisserie Roasted Spring Cabbage, Smokey Onions, Sour Cream (G,D)

~ Second Course ~

VERLASSO SALMON

Onion Crusted, Coombs Farm Asparagus, Bearnaise (D,G)

SPICY LAMB BOLOGNESE

Basil Whipped Ricotta, Wilted Spinach, House Made Rigatoni (D, G)

SPRING VEGETABLE PRIMAVERA

Asparagus, Peas, Roasted Tomatoes, Baby Spinach,
Curly Fettuccine, Pesto Cream (D,G)

GREEN MEADOW FARMS BEEF MEATLOAF

Country Style Mashed Potatoes, Swiss Chard, Crispy Onions,
Mushroom Gravy (D,G)

RAINBOW TROUT

Tomato Romesco, Green Beans, Fingerling Potatoes, Almond (D,N)

~ Dessert ~

CHEF'S TRIO OF MINIATURE DESSERTS

Milk Chocolate Tart, Raspberry Lemon Cake, Espresso Budino (D,G)

**Consuming raw or under cooked seafood, shellfish, eggs or meats
increases the risk of food borne illness.*

A 3% credit card surcharge is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 6 or more