

~ 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)

PA NOBLE CHEDDAR & POTATO PIEROGIES

Spring Vegetables, Brown Butter, Lemon Herb Sour Cream (D,G)

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche,

Crispy Polenta 'Croutons' (D,G)

SPINACH & ARTICHOKE CROQUETTES

Roasted Tomato, Parmesan, Lemon (D,G)

LITTLE GEM LETTUCE SALAD

Eagle Road Farm Carrots, Green Goddess Dressing, Toasted Pistachios (D,N)

~ Second Course ~

GRILLED PORK LOIN

Parmesan Polenta, Strawberry Gastrique, Local Kale (D)

ASIAN BBQ HALF CHICKEN

Cucumber Kimchi

SPICY LAMB BOLOGNESE

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

IDAHO RAINBOW TROUT

Asparagus & Mushroom Ragout, Brown Butter Vinaigrette (D)

SPRING VEGETABLE PRIMAVERA

Asparagus, Peas, Roasted Tomatoes, Baby Spinach,

Curly Fettuccine, Pesto Cream (D, G)

~ 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