

- 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)

MATZO BALL SOUP

Pulled Rotisserie Chicken, Spring Vegetables, Chicken Broth (G)

BEEF & 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 -

VERLASSO SALMON

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

PA NOBLE CHEDDAR & POTATO PIEROGIES

Caramelized Onion, Smoked Bacon, Sour Cream (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)

ROTISSERIE ROASTED BEEF

Black Rock Farm Sirloin, New Potatoes, Heirloom Carrots, Mushroom Gravy (D)

- 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