

# *~ Dining Days Dinner ~*

Select One From Each Course \$40 per guest.  
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## *~ First Course ~*

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D)

YELLOW TOMATO GAZPACHO

Sugar Baby Watermelon, Chili Oil (G)

SEPTEMBER FARM CHEESE CURDS

Tempura Fried, Hot Honey Drizzle, Horseradish Ranch (D)

CAESAR SALAD

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

SANDY RIDGE DEVEILED EGGS

Traditional Filling, Smoked Paprika, Crispy Shallots (G)

## *~ Second Course ~*

SPICY LAMB BOLOGNESE

House Made Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach,  
Basil Ricotta (D,G)

VERLASSO SALMON

Summer Harvest Ratatouille, Charred Lemon, Balsamic

RAINBOW TROUT

Grilled Corn & Tasso Ham Succotash, Summer Pepper Relish (D)

STICKY ASIAN PORK RIBS

Char Sui BBQ Glaze, Oak Grove Farm Watermelon & Cucumber Salad,  
Sesame Crusted Steamed Rice (G)

OVEN ROASTED FREEBIRD HALF CHICKEN

Amish Style Potato Salad, Smothered Green Beans, BBQ Chicken Jus (D)

## *~ Dessert ~*

CHEFS TRIO OF MINIATURE DESSERTS

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

A 3% credit card convenience fee is applied to all checks, unless using debit cards or cash  
20% Gratuity will be added to Parties 5 or more