

~ Restaurant Week ~

Select One From Each Course \$45 per guest.

.....

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraiche, Crispy Polenta "Croutons" (D)

SPINACH & ARTICHOKE CROQUETTES

Cream Cheese, Parmesan, Lemon, Roasted Tomato Relish (D,G)

CARROT GINGER BISQUE

Sweet & Spicy Pepitas, Micro Cilantro

SPRING WEDGE SALAD

Little Gem, Baby Carrots, Sugar Peas, Local Radish, Cucumber, Pickled Onion,
Crouton Crumbles, Herby Sour Cream Dressing (D)

~ Second Course ~

VERLASSO SALMON

Spring Potato & Onion Crust, Grilled Asparagus, Bearnaise Sauce (D)

HOUSE MADE PASTA PRIMAVERA

Peas, Local Mushrooms, Broccoli, Blistered Tomatoes, Garlic Cream, Spring Herbs,
Crispy Parmesan (D,G)

FISH & CHIPS

Cider Batter, Pickle Slaw, Spring Onion Tartar Sauce, Malt Vinegar, Lemon,
Potato Wedges

ASIAN BBQ PORK RIBS

Chilled Snow Pea, Spring Radish & Rice Noodle Salad (G)

SPICY LAMB BOLOGNESE

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

~ Dessert ~

CHEF'S TRIO OF MINIATURE DESSERTS

Coconut Cream Torte, Passion Fruit Meringue Tart, Chocolate Mousse (G,D)

UC FRW

*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