

~ 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)

BEET & ARUGULA

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

SPINACH & ARTICHOKE CROQUETTES

Roasted Tomato Relish, Lemon (D,G)

TUNA TARTAR

Avocado, Sriracha, Sesame Soy Emulsion, Micro Cilantro (G)

~ Second Course ~

VERLASSO SALMON

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

TUNA PANZANELLA

Blackened Tuna Loin, EPIC! Spicy Beans, Watercress, Olive Tapenade,
Sourdough Croutons, Roasted Red Peppers, Roasted Garlic Aioli (G)

SPICY LAMB BOLOGNESE

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

MEATLOAF

New Potatoes, Green Beans, Almonds, Tomato Romesco (N)

FALAFEL BURGER

Falafel Patty, Feta Cheese, Tzatziki, Alfalfa Sprouts, Red Onion,
Tomato, Mixed Greens (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