Main Line Restaurant Week

First Course

MUSHROOM BISQUE
Truffle Crème Fraîche, Snipped Chives

KALE CAESAR SALAD
Shaved Apple & Fennel, Sourdough Croutons, Grana Padano

OCTOPUS TERRINE
Green Olive Relish, Lemon Olive Oil

Second Course

ESCARGOT
Garlic Herb Butter, Mushroom Toast

CHARRED BROCCOLI
Boursin, Pickled Peppers & Raisins, Everything Crumble

BEET SALAD
Arugula, Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta ‘Croutons’

Third Course

VERLASSO SALMON
Roasted Broccoli, Orange Segments, Honey Miso Glaze, Spiced Peanuts

SPICY LAMB BOLOGNESE
Handmade Rigatoni, Crushed Tomatoes, Wilted Spinach, Basil Whipped Ricotta

WILD MUSHROOM BLINTZ
Fontina Stuffed Rye Crepe, Hazelnut Cream, Sherry Gastrique

PORK TENDERLOIN
Sweet Potato Puree, Shaved Brussels Sprouts, Bacon, Apple, Pomegranate Molasses

Dessert Course

Chef’s Trio: Seasonal Cheesecake, Classic Chocolate Cake, Apple Cranberry Tart

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