Villanova Restaurant Week
SEPTEMBER 15 - 21

$25 THREE-COURSE LUNCH

1ST COURSE - CHOICE OF

SEASONAL ORGANIC HUMMUS
Cucumber, Red Onion, Kalamata Olive Crumble, Crispy Chickpea, Banana Pepper, Cherry Tomato, Micro Arugula, Lemon Oil, Naan Flatbread, Cucumber & Carrot Chip

ORGANIC PORK POTSTICKERS
Black Bean & Corn Salsa, Toasted Coconut, Mango, Papaya, Chipotle-Blackberry BBQ Glaze, Cilantro

SMALL MODERN GREEK SALAD
Bibb Lettuce, Kale, Cherry Tomato, Cucumber, Red Onion, Crispy Chickpea, Kalamata Olive Crumble, Sheep’s Milk Feta, Banana Pepper, Greek Dressing

SMALL FALL SALAD
Bibb Lettuce, Kale, Apple, Dried Cranberry, Agave-Glazed Walnut, Aged Bleu Cheese, Cranberry Vinaigrette

2ND COURSE - CHOICE OF

HARVEST STEAK SALAD
Baby Gem Lettuce Wedge, Cherry Tomato, Red Onion, Aged Bleu Cheese, Bacon, Hard-Boiled Egg, Roasted Garlic-Asiago Dressing

GRASS-FED BISON BURGER
Baby Swiss, Shiitake Mushroom, Truffle Aioli, Fresh Poppy Seed Onion Roll, Pickle

MAHI MAHI FISH TACOS
Pickled Red Cabbage, Baby Arugula, Tomatillo Salsa, Guacamole, Baked Flour Tortilla, Cilantro-Lime Sour Cream, Harvest Side Salad

CRISPY BAJA “FISH” TACOS
Quinoa-Breaded Eggplant, Pasilla-Braised Red Pea, Kale, Cilantro, Sweet Corn, Pickled Red Cabbage, Poblano Cashew Crema, Harvest Side Salad, Vegan

HARVEST GRILLED CHICKEN CLUB
Havarti, Bacon, Baby Arugula, Heirloom Tomato, Citrus Herb Aioli, Naan Flatbread, Pickle

3RD COURSE - CHOICE OF

SEASONALLY-INSPIRED DESSERTS
$35 FOUR-COURSE DINNER

1ST COURSE - CHOICE OF

SHORT RIB & MUSHROOM FLATBREAD
Horseradish-Pumpkin Seed Pesto, Caramelized Onion, Pickled Mustard Seed, Micro Leek, Smoked Cheddar

PESTO CAPRESE FLATBREAD
Tomato, Basil Pesto, Fresh Mozzarella

SUMMER TUNA TARTARE
Watermelon Yuzu Vinaigrette, Avocado, Ginger Soy, Basil Oil, Cashew Dust, Spiced Sesame Wonton

ORGANIC PORK POTSTICKERS
Black Bean & Corn Salsa, Toasted Coconut, Mango, Papaya, Chipotle-Blackberry BBQ Glaze, Cilantro

2ND COURSE - CHOICE OF

BUTTERNUT SQUASH SOUP
Toasted Pumpkin Seed, Local Honey

SMALL FALL SALAD
Bibb Lettuce, Kale, Apple, Dried Cranberry, Agave-Glazed Walnut, Aged Bleu Cheese, Cranberry Vinaigrette

HARVEST WEDGE SALAD
Baby Gem Lettuce Wedge, Cherry Tomato, Red Onion, Aged Bleu Cheese, Bacon, Hard-Boiled Egg, Roasted Garlic-Asiago Dressing

3RD COURSE - CHOICE OF

GRILLED BONE-IN DUROC PORK CHOP
Chipotle-Blackberry BBQ Sauce, BBQ-Baked Red Pea, Poblano Coleslaw, Grilled Asparagus, Cornbread Crumble

LEMON THYME CHICKEN
Grilled Zucchini, Artichoke, Baby Arugula, Shaved Fennel, Roasted Baby Potato, Meyer Lemon Yogurt, Avocado-Honey Vinaigrette

PUMPKIN RAVIOLI
Butternut Squash Purée, Sage Brown Butter, Dried Cranberry, Baby Spinach, Toasted Pumpkin Seed, Gingerbread Dust

SEARED EVERYTHING-SPICED AHI TUNA
Orange Soy-Glazed Carrot, Wild Rice, Snow Pea, Winter Radish

4TH COURSE - CHOICE OF

SEASONALLY-INSPIRED DESSERTS