

# Main Line Restaurant Week

WINTER DINNER

## First Course

KENNETT SQUARE MUSHROOM SOUP  
White Truffle Crème Fraîche, Snipped Chives (D,G)

CRISPY CAULIFLOWER  
Buffalo Sauce, Black Pepper Ranch, Blue Cheese Crumble, Carrot & Celery Salad (D)

BEEF & ARUGULA SALAD  
Shellbark Hollow Goat Cheese, Herb Crème Fraîche, Crispy Polenta 'Croutons' (D)

SANDY RIDGE DEVILED EGGS  
Chef's Assortment of Seasonal Fillings

CAESAR SALAD  
Romaine, Red Endive, Crouton, Parmesan Crisp, Lemon Anchovy Dressing (D,G)

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## Second Course

10 OZ PORK STEAK  
Whipped Sweet Potato, Roasted Brussels Sprouts, Fig & Orange Glaze (D)

CHICKEN POT PIE  
Roasted Freebird Chicken, Roasted Vegetables, Pastry Crust (D,G)

SPICY LAMB BOLOGNESE  
Basil Whipped Ricotta, Wilted Spinach, Severino Rigatoni (D,G)

THAI STEAK NOODLE SALAD  
Chilled Tenderloin Tips, Udon Noodles, Shiitake Mushrooms, Spiced Peanuts,  
Baby Greens, Julienne Vegetables, Cilantro Lime Vinaigrette (G,N)

IDAHO RAINBOW TROUT  
Bell Pepper Piperade, Marinated Cherry Tomatoes, Saffron -Citrus Broth, Espelette Butter (D,S)

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## Dessert Course

CHEF'S DESSERT DUO  
Chef's Selection

SELECT ONE FROM EACH COURSE \$55 PER GUEST

\*Consuming raw or under cooked seafood, shellfish, eggs or meats increases the risk of food borne illness.  
A 3% credit card processing fee is applied to all checks, unless using debit cards or cash  
20% Gratuity will be added to Parties 6 or more