

FEARLESS RESTAURANT WEEK

SELECT ONE FROM EACH COURSE

FIRST COURSE

BUTTERNUT SQUASH SOUP

ROASTED RED GRAPES AND ANJOU PEARS, BRIOCHE CROUTONS

WEDGE SALAD

BABY ICEBERG, BACON LARDONS, GRAPE TOMATOES, CRISPY SHALLOTS,
BLUE CHEESE DRESSING

RIGATONI

VEAL RAGU BOLOGNESE, PANCETTA, SHAVED PARMESAN

ENTREES



PAN SEARED SALMON

BUTTERMILK SPAETZLE, CRISPY BRUSSELS SPROUTS, PARSNIP PUREE,
CRANBERRY MOSTARDA

PANKO CRUSTED VEAL MILANESE

BABY ARUGULA, FRESH BURRATA MOZZARELLA, ROASTED TOMATOES,
BASIL PESTO, AGED BALSAMIC

CHARRED CAULIFLOWER

BROWN BUTTER, MARCONA ALMONDS, PICKLED GOLDEN RAISINS,
SPICED YOGURT

DESSERT

PASTRY CHEF JEFF ELLIOTT'S

DESSERT TRIO

\$40 PER PERSON

FEARLESS RESTAURANTS

Moshulu | White Dog Cafe University City, Wayne, Haverford | Autograph Brasserie
Louie Louie | Plantation Restaurant | Tuckers Tavern

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