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VILLANOVA RESTAURANT WEEK

SELECT ONE FROM EACH COURSE

FIRST COURSE

BUTTERNUT SQUASH SOUP

ROASTED RED GRAPES AND ANJOU PEARS, BROWN BUTTER CROUTONS

SPINACH & FRISEE SALAD

ANCIENT GRAINS, PORT WINE CHERRIES, MARCONA ALMONDS,
GOAT CHEESE, WALNUT VINAIGRETTE

SECOND COURSE

ICELANDIC COD

ROASTED CAULIFLOWER, RAISIN-PINE NUT AGRODOLCE, CAPERS, CAULIFLOWER
PUREE, BROWN BUTTER

PAN SEARED SALMON

HARICOTS VERTS, HORSERADISH WHIPPED POTATOES, PICKLED FENNEL SALAD,
BEURRE ROUGE

ENTREES



CHAR GRILLED BEEF TENDERLOIN

CELERY ROOT PUREE, ROASTED ROOT VEGETABLES, CRISPY POTATO,
CABERNET DEMI GLACE

PANKO CRUSTED VEAL MILANESE

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

DESSERT

APPLE CHEESE CAKE

HARVEST BERRY COULIS, CINNAMON CHANTILLY

\$45 PER PERSON