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## FEARLESS RESTAURANT WEEK

SELECT ONE FROM EACH COURSE

### FIRST COURSE

#### ROASTED HEIRLOOM TOMATO BISQUE

CAVE AGED CHEDDAR CHEESE CROUTONS, EXTRA VIRGIN OLIVE OIL

#### APPLE & PEAR SALAD

BABY ARUGULA, CRUMBLIED GOAT CHEESE, CANDIED WALNUTS, SHERRY VINAIGRETTE

#### WHIPPED RICOTTA

GRILLED SOURDOUGH, SEA SALT, DRIZZLED HONEY, CHERRY BALSAMIC GLAZE

### ENTREES



#### PAN SEARED SCOTTISH SALMON

CHARRED BRUSSELS SPROUTS, CARROT GINGER PUREE,  
SMOKED BACON MARMALADE

#### BRAISED BEEF SHORT RIBS

CREAMY BLUE CHEESE POLENTA, ROASTED CARROTS, RED WINE-VEAL REDUCTION

#### HALF ROASTED CHICKEN

CRISPY FINGERLING POTATOES, SAUTÉED FRENCH GREEN BEANS,  
NATURAL CHICKEN JUS

### DESSERT

PAstry CHEF JEFF ELLIOTT'S

DESSERT TRIO

\$45 PER PERSON

### FEARLESS RESTAURANTS

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