



MAIN LINE  
RESTAURANT WEEK  
FALL DINNER

**FIRST COURSE**

*select one appetizer*

Lobster Bisque

*shrimp, oven dried tomato (d,s)*

Beet Salad

*garlicky yogurt, toasted walnuts, fresh dill (d,n)*

Burrata

*honey roasted acorn squash, pumpkin seed dukkah spice (d)*

**SECOND COURSE**

*select one entree*

Braised Short Ribs

*pommes purée, carrot, pearl onion, wild mushrooms,  
red wine sauce (d)*

Verlasso Salmon

*butternut squash purée, brown butter, toasted hazelnuts (d,n)*

Half Roasted Chicken

*cannellini beans, sautéed kale, seasonal herbs, chicken jus*

**DESSERT COURSE**

Chef's Dessert Duo

*hazelnut chocolate flourless cake,  
pumpkin pie torte, caramel sauce (d,g,n)*

**\$55 Per Person**

**\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH,  
EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish | 20% gratuity will be added to parties of 6 or more*

*A 3% credit card processing fee is applied to all checks, unless using debit cards or cash*