



Main Line Restaurant Week

FALL DINNER

FIRST COURSE

select one appetizer

BUTTERNUT SQUASH SOUP
spiced pumpkin seeds (d)

SHAVED BRUSSEL SPROUTS
*bacon, pecans, pickled apples,
maple dijon vinaigrette (n)*

WHIPPED RICOTTA
delicata squash, sage oil (d,g)

SECOND COURSE

select one entree

SALMON
*root vegetables,
butternut squash emulsion (d)*

SHORT RIB
*smashed fingerling, wild mushroom sauce
(d,g)*

VEAL MILANESE
romesco sauce, burrata, broccoli rabe (d,g,n)

DESSERT COURSE

TUXEDO MOUSSE CAKE *(d,g)*

\$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*