



Main Line Restaurant Week

WINTER DINNER

FIRST COURSE

select one appetizer

Wild Mushroom Soup
pickled fresno chilis, fresh herb (d)

Baby Kale Salad
*goats cheese, butternut, candied pecans,
balsamic dressing (d,n)*

Burrata
blood orange, lavender, honey (d)

SECOND COURSE

select one entree

Pan Seared Salmon
cucumber & dill salad (d)

Half Roasted Chicken
*honey & pink peppercorn glaze, collard
greens*

Beef Short Rib Pappardelle
parmesan, blistered tomatoes, spinach (d)

DESSERT COURSE

Chef's Dessert Duo
selection of two

\$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*