

MAIN LINE RESTAURANT WEEK



FIRST COURSE

select one

Baby Kale Caesar

*freshly grated parmesan,
garlic baguette croutons (d,g)*

Burrata

*fig jam, rosemary olive oil,
grilled sourdough (d,g)*

Butternut Squash Soup

pumpkin seeds, maple syrup (d)



ENTRÉES

select one

Seared Salmon

*mint & dill labneh, spicy cauliflower,
cashew crumble (d,n)*

Short Rib Frites

*red wine demi-glacé, watercress, bearnaise aioli,
truffled parmesan fries (d,g)*

Potato Gnocchi

*pancetta, sherry mushroom cream,
parmesan, marjoram, truffle oil (d,g)*



DESSERT

Maple Brown Sugar Crème Brulee

spiced cookie (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 surcharge is applied to all checks, unless using debit cards or cash*