



CENTER CITY RESTAURANT WEEK

****ENTIRE TABLE PARTICIPATION REQUIRED****

APPETIZER

(choice of)

LOCAL CHEESE BOARD

noble amish cheddar, goat rodeo hootenanny, calkins creamery noblette, whole grain mustard, quince, lavash

BRUSSEL SPROUT SALAD

birchrun farms blue cheese, cranberries, candied walnuts, pear vinaigrette

SMOKED TOMATO BISQUE

fennel relish, parmesan cream, basil

OYSTERS ROCKEFELLER

sweet jesus oysters, spinach, pernod, parmesan

ENTRÉE

(choice of)

HANGER STEAK

sweet potato puree, charred broccolini, mushroom confit, rosemary demi-glace

HALF LANCASTER CHICKEN

fingerling potatoes, salsa verde, watercress salad

RISOTTO VERDE

butternut squash, whipped chevre, pickled cherries, walnut, chervil

ORA KING SALMON

massaman curry, coconut rice, swiss chard, peanut dukkah

DUROC PORK CHOP

parsnip puree, apple butter, swiss chard, honey glaze

DESSERT

(choice of)

CHOCOLATE CRUNCH CAKE

bourbon vanilla ice cream, butter toffee bits, salted caramel sauce

BUTTERSCOTCH CHEESECAKE

pretzel brittle, butterscotch sauce, coconut chantilly cream

\$40+tax

**Price not inclusive of gratuity*

RESTAURANT WEEK FEATURED COCKTAILS

FISTFULL OF DOLLARS \$16

jim beam black, fernet branca, lime, ginger, mint

QUEEN VILLAGE \$16

roku gin, barenjager, yuzu, ginger beer