

F O R K

Center City District Restaurant Week Winter 2026

Featured Cocktail: **Knobb Creek New York Sour**

Optional Wine pairing \$45 per person

Optional N/A pairing \$35 per person

\$60 per person

First course | Choice of

FLUKE CRUDO asian pear, sweet potato, brown butter cider vinaigrette

MUSSEL TOAST saffron aioli, fennel, rosemary focaccia

CHICORY SALAD birchrun hills fat cat cheese, candied hazelnuts, bartlett pear vinaigrette

WILD MUSHROOMS castle valley grits, local fromage blanc espuma

VEAL SWEETBREADS kohlrabi, jimmy nardello, agrodolce

Entree | Choice of:

GOLDEN SPOTTED TILEFISH new potato velouté, sea succulents, trout roe

SEARED NJ SCALLOPS local brassicas, crispy prosciutto, spicy shellfish glaze

SORPRESINE braised squid, corbaci pepper, confit tomato

SPELT SPACCATELLI pork ragu, torn basil, breadcrumb

ROASTED LAMB delicata squash, charred leek, pickled cranberry, pecan cider jus

32oz DRY-AGED COTE DE BOEUF **FOR 2** potato rosti, smoked creme fraiche, demi glace

Supplement + \$65 per person

Dessert | Choice of:

Sticky Toffee Pudding

Lemon Cake

Chocolate Cremeaux

Menu subject to change based on availability