



Delaware River Towns Restaurant Week 2016
PRIX FIXE MENU
\$30 per person

Appetizers (choose one)

Potato Leek Soup

Puree of Marolda Farm leeks, Phillips Farm Katahdin potatoes and a touch of cream

Mixed Greens, Blue Cheese and Walnut Salad

Mixed greens, Old Chatham Ewe's blue cheese, candied walnuts, and lavender, thyme and honey infused balsamic dressing

Mixed Seafood Ceviche

Fresh seafood marinated in a yuzu citrus and house canned Jersey fresh tomato juice accompanied with Blue Moon Acres pea shoots

Entrees (choose one)

Braised Lancaster County Short Ribs

Braised short ribs with smashed Cherry Grove Farms Nicola potatoes

Grilled Wild, Sustainable Red Snapper

Grilled red snapper with potato gratin and apple and herb salad

Roasted Lancaster County Frenched Chicken Breast

Frenched chicken breast, roasted with Tassot Apiaries honey and grain mustard, sautéed dinosaur kale and roasted fingerling potatoes

Desserts (choose one)

Carrot Cake

Traditional carrot cake with a cream cheese icing and chopped walnuts through out

Chocolate Raspberry Cake

Chocolate cake with layers of raspberry coulis

Lemon Torte

Sweet and tangy lemon, white chocolate and walnut torte

Liquor, tax and gratuity not included ~ Gratuity of 20% will be added for parties of five or more