



# October 5th Tasting Dinner

## First Course:

Fall chopped salad: Apple, walnuts, cheddar cheese, bacon & craisins in an apple cider vinaigrette.

## Second Course:

Cranberry & brie puff pastry bites, topped with a fig balsamic glaze and roasted pumpkin seeds.

## Third Course: (your choice)

Braised short ribs served over mashed sweet potatoes, with roasted brussel sprouts and a pan sauce.

Pan seared red snapper topped with a mushroom & garlic ragout, served over mashed sweet potatoes.

Butternut squash ravioli tossed with autumn vegetable primavera, in a brown butter sage sauce.

## Fourth Course:

Hard cider battered apples, served with caramel sauce and vanilla ice cream.

**\$35 per person**

**Dine-in or preorder take out.**

**215.542.0272**