

December 7th Tasting Dinner

First Course:

Beef barley soup, with rye croutons.

Second Course:

Crab stuffed mushrooms, finished with Chef Chad's famous béarnaise.

Third Course: (your choice)

Seared brown butter scallops, served over parmesan risotto with roasted asparagus.

• Stuffed pork tenderloin with spinach, sundried tomatoes, onions and prosciutto. Served over parmesan risotto, with roasted asparagus and topped with a white wine pan sauce.

Spinach florentine ravioli tossed in a roasted shallot cream sauce and sundried tomatoes, topped with shaved parmesan.

Fourth Course:

Peppermint Stick Cheesecake

\$35 per person

Dine-in or preorder take out.

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