



## May 3rd Tasting Dinner

### **First Course:**

Grilled Street Corn Salad - Mixed greens, onions, diced bell pepper, tomato and cotija cheese vinaigrette.

### **Second Course:**

Steamed little neck clams in a white wine garlic & herb butter. Served with a toasted baguette.

### **Third Course: (your choice)**

Pan seared halibut over a spring pea puree, topped with a warm heirloom tomato and shallot relish.

Eggplant Parmesan tower, layered with fresh mozzarella & basil in a home made romesco sauce.

Grilled filet medallions served over a red bliss potato hash & topped with a bourbon cream sauce.

### **Fourth Course:**

Chocolate Flan Cake

**\$38 per person**

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

**215.542.0272**

