

October 4th Tasting Dinner

First Course:

Cream of Mushroom
with garlic knot croutons.

Second Course:

Bacon wrapped brussel sprouts,
served with a balsamic aioli.

Third Course: (your choice)

Pan seared red snapper, served over mashed potatoes &
asparagus, finished with a port wine and sherry reduction.

House made pork & sauerkraut,
served over mashed potatoes.

Butternut squash lasagna roll ups, topped with a
balsamic glaze & served with grilled focaccia bread.

Fourth Course:

Cider battered apple fritters à la mode
with a caramel drizzle.

\$40 per person

Dine-in or preorder take out.

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