

# February 7th Tasting Dinner

## **First Course:**

Cauliflower Bisque topped with brown butter croutons.

## **Second Course:**

Cornmeal crusted fried oysters, served with a cajun remoulade.

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

Braised short ribs, served over locally made, Sorrentino pappardelle pasta. Finished with a pan sauce.

Pan seared honey ginger glazed salmon. Served over vegetable stir fry, top with sesame seeds.

Sautéed chicken breast, in a white wine & caper sauce. Topped with crab meat & cherry tomatoes. Served with roasted potatoes and broccoli.

## **Fourth Course:**

Peanut butter & fudge cake.

**\$40 per person**

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

**215.542.0272**