

April 4th Tasting Dinner

First Course:

Ham & Bean Soup

Second Course:

Crispy brie stuffed mushrooms, served with a sweet tomato chutney.

Third Course: (your choice)

Grilled filet mignon topped with a port wine reduction, served with scalloped potatoes and green beans

Pan seared flounder topped with sautéed crab meat & artichokes. Finished with hollandaise sauce, and served with scalloped potatoes

Spinach & asparagus stuffed shells, baked in a cream sauce and topped with mozzarella cheese.

Fourth Course:

Chef Chad's Carrot Cake with cream cheese frosting.

\$40 per person

Dine-in or preorder take out.

215.542.0272