

June 6th Tasting Dinner

Featuring:



First Course:

Watermelon Gazpacho
(Canary Cocktail: Hibiscus Margarita)

Second Course:

Coconut Shrimp with an orange marmalade
& horseradish dipping sauce.
(Canary Cocktail: Vodka 1/2 & 1/2)

Third Course: (your choice)

(Canary Cocktail: Blackberry Mule)

BBQ Danish baby back ribs.
Served with broccoli salad & french fries.

Pan seared halibut served atop a red cabbage & orzo Caesar salad,
finished with a balsamic glaze.

Burrata ravioli tossed with grilled corn, zucchini & roasted red
peppers in a sauvignon blanc & garlic sauce.

Fourth Course:

Grilled Stock's poundcake topped with
bourbon peaches and fresh whipped cream.
(Canary Cocktail: Plum's Cup)

\$40 per person

Dine-in or preorder take out.

215.542.0272 - sweetbriarchef@gmail.com

Canary Cocktail Pairing: \$30/per two people