

November 7th Tasting Dinner

First Course:

Butternut Squash Bisque
finished with toasted pumpkin seeds & a balsamic glaze.

Second Course:

Thanksgiving Eggrolls:
Hand-rolled with roasted turkey, stuffing &
cranberry sauce. Served with gravy for dipping.

Third Course: (your choice)

Pan seared scallops served over a
parmesan, mushroom & asparagus risotto.

Sautéed veal cutlet, shallots & mushrooms
in a sweet vermouth & butter sauce,
Served with mashed potatoes & roasted asparagus.

Mushroom bolognese (vegetarian)
served over, locally made, From the Boot rigatoni.
Topped with shaved parmesan & garlic bread.

Fourth Course:

Pumpkin Pie served with fresh whipped cream.

\$40 per person

Dine-in or preorder take out.

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