

February 6th Tasting Dinner

First Course:

Manhattan Clam Chowder

Second Course:

Roasted asparagus, wrapped in prosciutto.
Topped with parmesan cheese & a lemon garlic aioli.

Third Course: (your choice)

Red wine braised short ribs, served over creamy polenta
& roasted herb carrots.

Pan seared scallops served over a bed of ratatouille
& finished with a truffled balsamic glaze.

Ratatouille stuffed portobello mushroom served with creamy
polenta and topped with crispy fried onions.

Fourth Course:

Black Forest Cake

Chocolate cake layers with cherries, cherry liqueur,
& fresh whipped cream frosting.

\$40 per person

Dine-in or preorder take out.

215.542.0272 - sweetbriarchef@gmail.com