

April 2nd Tasting Dinner

First Course:

Chicken, spinach & artichoke soup.

Second Course:

Charred shrimp, asparagus & leek skewers.
Served with a harissa aioli.

Third Course: (your choice)

Lemon & thyme chicken thighs,
served over a chilled greek orzo pasta salad.

Grilled skirt steak topped with a bistro garlic butter
& sautéed mushrooms. Served with
white cheddar & scallion mashed potatoes.

Burrata, spring peas & prosciutto over cheese tortellini,
tossed in a white wine & garlic sauce.
Served with toasted crostini.

Fourth Course:

Chef Chad's Carrot Cake

\$40 per person

Dine-in or preorder take out.

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