

June 4th Tasting Dinner

First Course:

Chopped Seasonal Salad: Romaine, cherry tomatoes, English cucumber, sweet corn, avocado, red onion, feta cheese, & quinoa.
Tossed in a lemon vinaigrette,

Second Course:

Summer Squash Croquettes:
Served with a cajun honey mustard sauce.

Third Course: (your choice)

Grilled Danish baby back ribs.
Served with french fries & coleslaw.

Seared Ahi tuna, marinated in a toasted sesame & soy vinaigrette.
Atop baby bok choy, rainbow carrots and shiitake mushrooms.

Lemon & thyme braised chicken thighs.
Served with roasted rainbow carrots & basmati rice.

Fourth Course:

Gail's Strawberry Shortcake

\$40 per person

Dine-in or preorder take out.

215.542.0272 - sweetbriarchef@gmail.com