

September 10th Tasting Dinner

First Course:

Lemon Chicken & Orzo Soup

Second Course:

Coconut Shrimp, served with a piña colada dipping sauce.

Third Course: (your choice)

Steak Diane: Sautéed steak medallions, topped with mushrooms & a cognac shallot butter. Served with white cheddar & scallion mashed potatoes and asparagus.

Arugula & pecan pesto topped seared salmon. Served with white cheddar & scallion mashed potatoes and asparagus.

Sweet corn & ricotta mezzelune ravioli.

Locally made at Sorrentino's.

Served over a corn puree and sautéed with asparagus & roasted red peppers. Topped with crispy prosciutto and shaved parmesan cheese.

Fourth Course:

Peach Cobbler

\$40 per person

Dine-in or preorder take out.

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