

# October 1st Tasting Dinner

## **First Course:**

Beer Cheese Soup,  
topped with pretzel croutons.

## **Second Course:**

Bacon wrapped bratwurst bites,  
served with a whole grain mustard aioli.

## **Third Course: (your choice)**

Pork schnitzle served with mashed potatoes & green beans,  
finished with a Hunter sauce (wine & mushrooms).

Autumn Seafood Stew: Clams, shrimp, mussels, butternut squash  
& fennel in a herb tomato broth. Served with a garlic butter crostini.

Baked chicken breast in an artichoke, kalamata olives,  
capers & white wine sauce.  
Served over mashed potatoes.

## **Fourth Course:**

Spiced Apple Cake with a brown sugar frosting.

**\$40 per person**

**Dine-in or preorder take out.**

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