

February 4th Tasting Dinner

First Course:

Beef Barley Soup

Second Course:

Cheesy southern style grit cake,
topped with blackened shrimp & a cherry tomato confit.

Third Course: (your choice)

Porcini crusted strip steak, served with whipped potatoes,
red wine au jus & compound butter.

Winter Citrus Salmon served with whipped potatoes.
Topped with an herb butter & winter citrus salsa.

Wild mushroom ravioli tossed with roasted red peppers &
asparagus in a walnut cream sauce.
Topped with crispy shallots & shaved parmesan.

Fourth Course:

Black Forest Cake

\$42 per person

Dine-in or preorder take out.

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