

# February 3rd Tasting Dinner

## **First Course:**

Creamy parsnip & apple soup,  
topped with garlic croutons.

## **Second Course:**

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

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

### Chicken Milanese:

Chicken cutlet served over angel hair pasta in garlic & olive oil.  
Topped with arugula, blistered tomatoes &  
shaved parmesan cheese tossed in a lemon vinaigrette.

### Steak and Frites au Poivre:

Roasted parmesan asparagus.

### Hot Honey Butter Salmon:

Served with smashed potatoes &  
roasted parmesan asparagus.

## **Fourth Course:**

Black Forest Cake

**\$45 per person**

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

**215.542.0272 - [sweetbriarchef@gmail.com](mailto:sweetbriarchef@gmail.com)**