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| Restaurant Week Menu *3 Courses $65.00 per person* |
| **First Course** **Porcini Mushroom Soup** *(d)(s)*  *Poached Gulf Shrimp, Crème Fraiche, Pickles Mushrooms*  **Shaved Fennel & Grape Salad**  *Parsley, Marcona Almonds, Anchovy Vinaigrette*  **Bigeye Tuna Crudo**  *Harif Chili Condiment, Lemon Aioli, Potato Crisp*  **Endive & Citrus Salad** *(v)(d)*  *Green Goddess Dressing, Sesame Seed Brittle*  **Annabelle French Onion Dip** *(d)(n)*  *Caviar, Smoked Trout, Herb Salad, Hazelnuts, Crostini* **Supplemental Course +$10** **Horst Co-Op (PA) Pork Belly**  *Whipped Potato, Mushroom Jam, Cucumber Dill Salad*  **Pumpkin Risotto** *(d)(s)(n)*  *Black Trumpet Mushrooms, Hazelnut Vinaigrette, Fried Sage* **Main Course** **Lancaster Amish Chicken** *(d)(g)*  ~Pan Roasted Breast & Sausage Made From The Thigh ~  *Barley Scented Chicken Velouté, Sweet Potato Purée*  **Angus Beef Bavette Steak** *(d)*  *Maitake Mushrooms, Cauliflower Puree, Annabelle Steak Sauce*  **Wild Striped Bass Pan Roasted Striped Bass**  **and Pemaquid Maine Mussels** *(d)(g)(s)*  *Roasted Mushrooms, Fennel, Pimentón Oil*  **Glory Bay Salmon** *(d)*  *Melted Leeks, Red Pepper Beurre Monté*  **Braised and Roasted Cabbage** *(v)(d)*  *Sauce Tomat, Shaved Fennel & Herb Salad, Labneh*  **Heritage Pork Loin** *(d)*  *Sauce Charcutière, Sauteed Granny Smith Apple* **Dessert** **Blackberry & Sage** *(d)(g)*  *Blackberry Sage Bavarois, Chocolate Cremeux,*  *Blackberry Pate Fruit, Chocolate Sponge*  **Topical Panna Cotta** *(d)(g)*  *Coconut-Lime Panna Cotta, Milk Crumb, Tropicalcompote, Passionfruit Gel*  **Chocolate & Peppermint** *(d)(g)*  *Chocolate Cake, Peppermint Fudge Frosting, Peppermint Tuile, Mint Powder* |