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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* |