

TASTING MENU

APPETIZER

(choice of)

ROASTED TOMATO SOUP

rustic croutons, basil oil

GEM LETTUCE SALAD

endive, radicchio, frisée, green goddess dressing

CHARCUTERIE & CHEESE

*yellow springs farm cloud nine (PA), goat rodeo farms more cowbell (PA),
birchrn farms blue (PA), la quercia prosciutto*

ENTRÉE

(choice of)

PEA & CRAB CRUSTED SALMON

charred asparagus, fava bean beurre monté

HANGER STEAK

*birchrn farms blue cheese cream, bacon marmalade,
crispy potatoes, charred broccoli*

ROASTED LANCASTER CHICKEN

fingerling potatoes, salsa verde

DESSERT

(choice of)

CHOCOLATE LAYER CAKE

caramel glaze, vanilla ice cream

NY STYLE CHEESECAKE

seasonal berries, chantilly cream

WINE SELECTIONS

*Riesling, Hacienda, California 2017
Sauvignon Blanc, CK Mondavi, California 2017
Merlot, Oak Vineyards California 2018
Cabernet, CK Mondavi, California 2018*

\$45+tax (includes glass of wine)

\$105+tax (includes bottle of wine)