

Price \$109

Reservations are required  
Ages 21 & over



# MENU

## WINE PAIRING DINNER

Saturday, June 7<sup>th</sup> - 7pm

### 1. Stuffed Mushrooms

*Plump mushrooms stuffed with tender escargot, fresh herbs, & a rich prosciutto butter*

### 2. Baby Greens Salad

*A medley of baby greens, belgian endive, tricolor heirloom tomatoes, creamy boursin cheese, & a tangy-sweet pomegranate vinaigrette*

### 3. Pan-Seared Grouper

*Pan-seared grouper filet accompanied by fire-roasted tomatoes & lotus root chips*

### 4. Rosemary-Braised Lamb Chops

*Rosemary-braised lamb chops served alongside creamy truffle whipped potatoes & caramelized roasted pearl onions*

### 5. Poached Pear Dessert

*Poached pears bathed in a delicate syrup, served with a dollop of creamy vanilla ice cream*



No substitutions

Regular menu is not available

Please call 717-642-8282 x3023  
to speak with our chef regarding any  
allergies that need to be accomodated