

Price \$109

Reservations are required
Ages 21 & over



MENU

WINE PAIRING DINNER

Friday, June 7th - 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 accommodated.