



Experience the flavors of the season from this special pre-fixe menu
our chefs have prepared in celebration of Delaware Dines Out.

Food is Our Passion... Your Enjoyment is Our Mission.

Bon Appetit!

🍴 **APPETIZERS** 🍴

BUTTERNUT BISQUE “CAPPUCCINO”

With Brioche

PETITE BRIE EN CROUTE

Almonds, Hazelnuts, Blackberry Jam,
Pumpkin Purée

ARUGULA SALAD

Red Wine Black Pepper Vinaigrette,
Dried Cherries, Cranberry-Walnut Crostini

🍴 **ENTREES** 🍴

DUCK FAT ROASTED FRENCHED CHICKEN BREAST

Herb & Goat Cheese Scented Wheatberries,
Lingonberry Emulsion

BRAISED VEAL CHEEK

Citrus Pear Purée, Fingerling Potato, Green Beans

SEARED SALMON

Spaghetti Squash Sauté, Roasted Shallot Pommes Purée,
Vidalia Cream

🍴 **DESSERTS** 🍴

APPLE ALMOND TART

Creamy Caramel Sauce

CHOCOLATE DECADENCE CAKE

Warm Apricot Compote

CHERRY VANILLA CRÈME BRÛLÉE



\$30 PER PERSON

🍴 **SHARED SIDES** 🍴

| | |
|----------------------------------------------------|-------------|
| STEAMED ASPARAGUS, LEMON & CAPERS..... | \$12 |
| HERB-ROASTED IDAHO POTATOES..... | \$6 |
| BABY VEGETABLE SAUTÉ | \$9 |
| BROWN SUGAR & WALNUT BABY CARROTS | \$8 |
| SHALLOT & CHIVE WHIPPED POTATOES..... | \$7 |
