

# Restaurant Week

• DINNER MENU •  
• 3 COURSES FOR \$32 •

## FIRST PLATES

### Parsnip & Celery Root Soup

Creamy Brie, Beech Mushrooms, Truffle Oil, Pancetta

### Baby Arugula

Goat Cheese, Dried Cranberries, Roasted Walnuts, Banyuls Vinaigrette

### Steamed Edamame

Ginger Mirin Vinaigrette

### Braised Shortrib Croquette

Lemon Black Pepper Aioli,  
Breakfast Radish, Parsley, Pickled Shallots

## ENTRÉE

### Roasted Monkfish

Saffron Orzo, Mussels, Chorizo Sausage, Tomato, Sweet Garlic, Lobster Butter

### Orecchiette

Leeks, Primordia Mushrooms, Sweet Garlic, Baby Kale, Herb Cream

### Roasted Pork Tenderloin

Butternut Squash Ravioli, Spinach, Primordia Mushrooms,  
Pepitas, Porcini Emulsion

### Braised Shortrib

Caperberries, Haricots Vert, Micro Arugula,  
Roasted Lemon Vinaigrette

## DESSERT

Chocolate Pots Du Crème  
Cranberry Apple Crisp  
Penn State Vanilla Ice Cream

