

King of Prussia

RESTAURANT WEEK

DINNER PRIX FIXE \$30.00

(beverage, tax and gratuity not included)

Appetizer (choose one)

CUP OF NEW ENGLAND CLAM CHOWDER

🍷 Louis Latour "LSF Cuvée" Chardonnay, Burgundy, France, 2017
\$11.75 per glass

CLASSIC CAESAR SALAD

romaine hearts, garlic croutons, shaved romano, creamy dressing

🍷 Manawa Sauvignon Blanc, Marlborough, New Zealand, 2018
\$11.75 per glass

BANG BANG CAULIFLOWER

kung pao

🍷 Heinz Eifel Riesling Kabinett, Mosel, Germany, 2017
\$10.50 per glass

Entrée (choose one)

NUTTY SALMON*

almond-encrusted, sautéed in a lemon caper butter sauce, mushroom ravioli, spinach

🍷 DeLoach "Block 1950" Pinot Noir, Sonoma Coast, California, 2016
\$13.00 per glass

CRISPY FRIED SHRIMP

fries, coleslaw

🍷 Tour des Fiefs Sancerre, Loire Valley, France, 2017
\$14.50 per glass

STEAMED 1 LB. LOBSTER

smashed potatoes with lemon garlic yogurt sauce, broccoli

🍷 Sonoma-Cutrer "Russian River Ranches" Chardonnay, Sonoma Coast, California, 2016
\$14.50 per glass

Dessert (choose one)

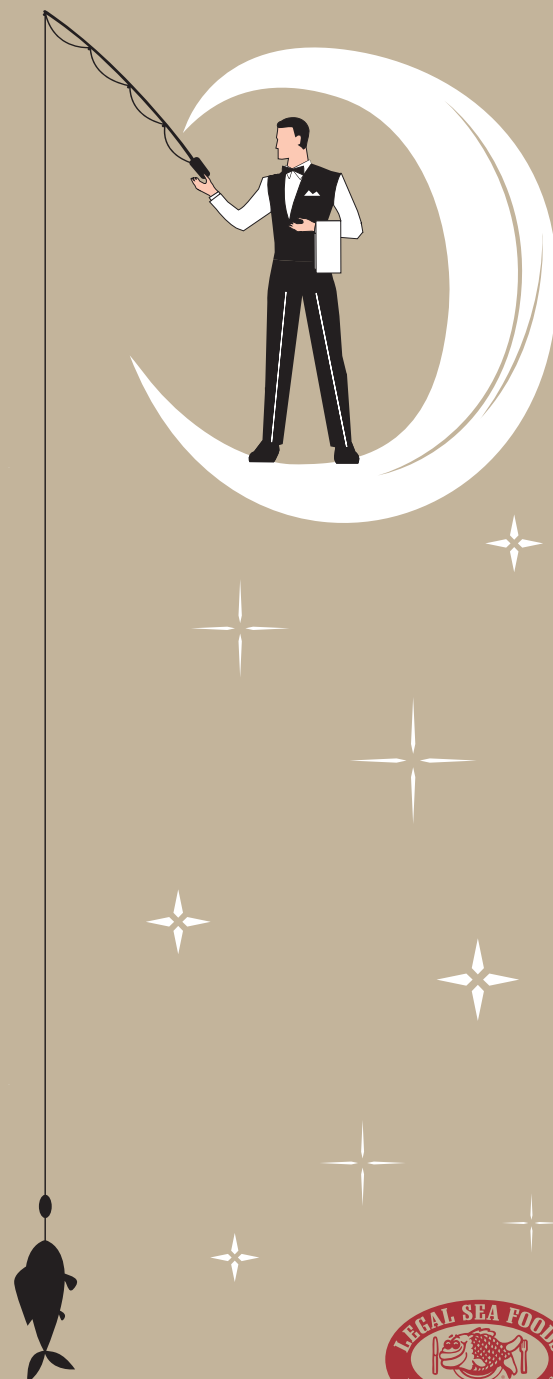
CHEESECAKE

marinated bing cherries, fresh whipped cream

🍷 Lustau "Capataz Andrés" DeLuxe Cream Sherry
\$9.00 per glass

TWO BON BONS

bite size scoops of ice cream dipped in chocolate



Bakery is not a nut and/or gluten free kitchen; items may contain nuts. Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

March 9 - March 15