



Harrisburg Restaurant Week
September 12 – 16 & September 19 – 23
3 for \$30 Menu

Appetizers

Maple Bourbon Glazed Smoked Pork Belly

Fall succotash, whipped sweet potato puree, red beet pickled quail egg, cranberry relish

Bacon Wrapped Smoked Bleu Cheese Stuffed Dates

romesco, celery greens, red beet pickled mustard seed reduction, pistachio dust

Roasted Brussel Sprouts

rendered bacon, caramelized shallots, mustard vinaigrette, corn bread crumble

Entrees

Homestyle Meatloaf

tomato glazed, roasted garlic whipped Yukon mashed potatoes, herb demi-glace,
roasted seasonal vegetable

JB Kelly Fresh Catch

Chef Ben's Daily Preparation

Roasted Eggplant Roulade

whipped goat cheese, wild mushroom vegetable farro, basil pesto,
roasted red pepper vinaigrette

Desserts

Chocolate Espresso Mousse

vanilla crème cookies, crème Fraiche, candied lemon peel

French Toast Bread Pudding Bites

maple bourbon glazed, maple mascarpone mousse

Chocolate Peanut Butter Bumpy Cake

pretzel crust, peanut butter bumps, chocolate ganache,
salted peanut caramel sauce, berries