

HARRISBURG RESTAURANT WEEK 2021
SEPTEMBER 14-17 & 21-24

FOUR COURSE TASTING MENU \$40

COURSE ONE

Bay Scallop Ceviche, crispy pork belly, basil oil

Lamb Curry, basmati, cinnamon

Crispy Tofu, chili-honey marinade, roasted garlic
yoghurt sauce

COURSE TWO

Andouille Stuffed Banana Peppers, whipped feta,
arrabbiata

Halibut Taco, cabbage & asparagus slaw, sriracha aioli

Charred Orange & Avocado Salad, goat cheese,
almonds & sunflower seeds, charred lemon vinaigrette

COURSE THREE

5-Hour Short Rib, potato puree, truffled mushroom gravy

Cajun Tiger Shrimp, chorizo-cheddar grits, sundried
tomato oil

Vegetarian Shepherd's Pie

COURSE FOUR

Chambord Pots de Crème, citrus whip

Chocolate Olive Oil Cake, cardamom ganache

Roasted Sweet Corn Crème Brûlée

WINE FLIGHT \$16

Course One

Pét-nat Viognier, Villa Antico, CA

Course Two

Sauvignon Blanc, Astica, Cuyo, Argentina

Course Three

Valpolicella Superiore, Allegrini, Italy



COCKTAILS \$12

Bee's Knees

Barr Hill gin, lemon, vermont raw honey

Pinky Up G&T

Monkey 47 Schwarzwald Dry Gin, Fever-Tree, lime

Boulevardier

Maker's Mark, Campari, Carpano Antica

Gypsy Queen

Ketel One, Drambuie, organic pomander orange bitters