



Harrisburg Restaurant Week

September 19 – 22

3 for \$30 Menu

Appetizers

Sous Vide Korean BBQ Pork Belly

truffle wild mushroom congee | dashi | chives | soft egg

Shrimp & Grits

Cajun brown butter | fried quail egg

Roasted Cauliflower

(vegetarian)

arugula oil | mustard vinaigrette

Entrees

Pink Peppercorn-Crusted Salmon

house cavatelli | duck prosciutto | peas | arugula pesto | sun-dried tomato | parmesan

Smoked Mushroom Ramen

(vegetarian)

dashi | black garlic oil | chives | bok choy | brussels sprouts

Braised Short Ribs

brown butter | cauliflower puree | demi-glace | mirepoix

Desserts

Beignets

maple sugar glaze | chocolate ganache | salted caramel

French Toast Bread Pudding Bites

honey whipped cream

Lemon Curd

honey whipped cream