

HARRISBURG RESTAURANT WEEK 2019  
SEPTEMBER 10-13 & 17-20

FIVE COURSE TASTING MENU \$30

**COURSE ONE**

**Korean Fried Chicken**, sesame, cilantro, lime  
**BLT Tartine**, prosciutto, arugula, blistered tomato, basil  
ricotta, 62-degree egg  
**Burrata**, heirloom tomato, ginger marinated peach,  
arugula, balsamic vinegar

**COURSE TWO**

**Minestrone**, vegetable, bean, rice  
**Rainbow Carrots**, cranberry jam, pistachio  
**Charred Orange & Avocado Salad**, goat cheese, almonds  
& sunflower seeds, charred lemon vinaigrette

**COURSE THREE**

**Tuna Nicoise Poke**, haricot verts, tomato, olive, potato,  
egg, peppercorn aioli  
**Eggplant Risotto**, zucchini, cherry tomato, fennel soffrito  
**Shrimp & Grits**, poached egg, sundried tomato oil

**COURSE FOUR**

**Airline Chicken**, coconut-cranberry curry, creamed kale,  
shaved almonds, cilantro, rice  
**Pork Ribs**, herb fingerlings, stewed tomato  
**Short Rib**, potato puree, mushroom sauce  
**Quinoa Cake**, southwest corn salsa, sweet pea puree

**COURSE FIVE**

**Coconut Rice Pudding**, passion fruit curd, almond, mint  
**Peach Cobbler**, frozen whip  
**Ice Cream Sandwich**, peanut butter cookie, chocolate-  
banana ice cream