

HARRISBURG RESTAURANT WEEK 2023 SEPTEMBER 11-15

BEET BRUSCHETTA – Red and gold beets on toasted crostinis with lemon and black pepper chevre, fresh tarragon, and honey balsamic reduction... \$9

ELOTE SCALLOPS – Pan-seared day boat scallops, Castle Valley grits, wood-grilled corn, poblano and red bell peppers, cotija, hot chili oil, lime crema, and micro cilantro... \$34

BROWNIE – Brick oven baked brownie with peanut butter mousse and shaved chocolate... **\$8**