First Course (choose one)

“There is in souls a sympathy with sounds:...” – Burrata & Blood Orange Salad
fresh cheese made with mozzarella and cream; paired with sliced blood orange; topped with
toasted coriander seeds and served in a lavender infused extra virgin olive oil

“Farwell to Norland, Farwell to the Walnut Orchards” – Petite Cassoulet
savory French stew composed of duck leg confit, grilled chicken and apple sausage, white
beans, and a buttery crumb topping

“Music is the literature of the heart; it commences when speech ends.” – French Onion Soup
sweet Vidalia onions sautéed with madeira wine, homemade veal stock, and fresh thyme;
topped with melted Gruyère cheese

“My earlier objection is now my deepest desire?” – Farmhouse Winter Salad
a molded salad composed of diced red and gold beets and Humboldt Fog Goat cheese; on
Belgian endive and baby arugula; topped with dried cherries and toasted hazelnuts; all tossed in
a sherry wine and walnut vinaigrette

“Left your heart in Sussex, have you?” – Belgian Steamed Mussels
simmered in Chimay Belgian ale with hints of curry and fresh tarragon

Entrée (choose one)

“Creating Castles in the Clouds” – Roast Filet Mignon
center-cut, cooked as you like; topped with caramelized shallots, rich pinot noir demi-glace,
and crumbled gorgonzola; served with scalloped potatoes and grilled asparagus

“O Eleanor! Let me not to the marriage of the minds admit impediments.” – Rack of Lamb
Australian lamb seared and roasted; cooked medium rare (or as you like); with mint demi-
glace, scalloped potatoes, and grilled asparagus

“I can’t see you comfortable in a Barouche” – Pan-Seared Sea Scallops
served with French fingerling potato, haricot verts, heirloom tomato, and Moroccan olive;
sautéed in pinot grigio and finished with fresh lemon and white truffle oil

“The good Colonel Brandon of Delaford” – Crab & Crawfish Étouffée Mac & Cheese
succulent crab and crawfish and orecchiette pasta in a rich lobster infused cream; baked gold
and crisp with shredded Gruyere

“Very well then, to London it is.” – Pan-Roasted Chicken with Burnt Miso Butterscotch
pan-roasted skin-on chicken breast smothered in miso butterscotch; with pomegranate walnut
salsa and served with roasted fingerling potatoes

Dessert (choose one)

“And should my future lot be cast, with much resemblance to the past, thy worn out heart will
break at last, my Mary!” – Blackberry & Aged Balsamic Crème Brûlée
served with fresh whipped cream and blackberries

“My mother and sister will support that I am passionately partial to poetry.”
Glazed Chocolate–Hazelnut Tart
rich dark chocolate and toasted hazelnuts on a graham cracker crust covered in ganache

“Sweet stream that winds through yonder glade, apt emblem of a virtuous maid” Apple Tart Tatin
served warm with vanilla ice cream and caramel lattice

“...and then my heart with pleasure fills and dances with the daffodils.” – Pistachio Gelato
served with raspberry coulis and fresh berries

Alcohol and gratuity are **not** included. Prix-Fixe price includes 3-course meal and applicable PA sales tax.