

APPETIZERS

Oven baked crisp phyllo strudel with sautéed baby spinach and roasted garlic ricotta cheese, over marinated tomato, artichoke and feta salad, roasted red pepper emulsion

Braised Kennedy Farms Beef short ribs, sautéed leek, and wilted organic greens with caramelized onion Jus

Cracker dusted and fried east coast select oysters over local organic micro greens, crisp, smoked bacon and pickled jalapeno julienne with herb and spice aioli, crisp garlic chips

Steamed and pan seared dumplings with house ground Pork, spinach, shallots, ginger, and garlic over wilted local Kale with sesame-soy vinaigrette, spicy-sweet pineapple bell pepper sauce

Caramelized Dayboat Sea Scallops with a 25yr aged balsamic glaze over fresh olive salad, crispy shallots. Julienne Serrano ham, diced olives, sun dried tomato

SOUPS

Cauliflower and horseradish bisque with Parmesan and Gruyere crisp, caramelized onion

Black turtle bean soup with cilantro, cumin scented crème fraiche, crispy bacon julienne

SALADS

Spring Valley Gardens mixed greens with toasted almonds, roasted red peppers, crumbled English Stilton, Sherry-Tarragon vinaigrette

Spring Valley Gardens Arugula with avocado, crisp bacon, cherry tomatoes, Reggiano cheese and a honey-white balsamic vinaigrette

Penn's Corner baby Bibb lettuce with local marinated beets, crispy shallots, and Vermont goat cheese tossed in creamy roasted onion vinaigrette

FROM THE SEA

Oven roasted honey-soy glazed Hawaii Escobar over herbed Jasmine rice, sautéed baby bok choy, shitake mushrooms, and sesame vinaigrette-cabbage slaw

Pan roasted American Red Snapper with braised northern white beans, wilted rainbow chard; peppers and leeks in a tomato basil broth with pesto finish

Seared Jumbo pink Gulf shrimp over celeriac puree with sautéed vegetable dice and collard greens, fennel-chicken Jus, micro sprout-sweet potato julienne

FROM THE EARTH

Slow braised Pork osso bucco with crisp herbed polenta cake, braised cabbage and local Nittany apples, wilted greens, sage infused demi glace

Pan roasted Duck breast over caramelized onion-portabella wild rice with sautéed local brussel sprouts, dried cherry-Port wine infused chicken glaze

Oven roasted all-natural Lamb rib chops, herbed potato puree, sautéed haricot verts, wild mushroom sauted, braised leeks, merlot-veal reduction, chive butter

CHEESE COURSE

Spanish Isatra (sheep), green Turkish figs and syrup assorted crisps

A \$5 per bottle corkage fee applies. Please ask your server for beverage accompaniments

All menu items are prepared to order, please alert servers to time constraints

Please advise staff about any special dietary needs before ordering

A \$5 plate charge will be added to all split entrée orders *

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food Borne illness, specially if existing medical condition is in effect