

FEARLESS RESTAURANT WEEK

FIRST COURSE

LITTLE GEM CAESAR SALAD

Roasted Tomatoes, Garlic Crostini
Shaved Parmesan, Caesar Dressing

POINT JUDITH CALAMARI

Capers, Kalamata Olives
San Marzano Tomato Sauce, Caper Aioli

ROASTED RED PEPPER HUMMUS

Crumbled Feta, Olives, Pepper Confit, Grilled Pita

LOBSTER BISQUE

Oven Dried Tomato-Shrimp Salsa, Fresh Tarragon



ENTREE COURSE

PAN ROASTED CHICKEN BREAST

Farro Mushroom "Risotto", Broccoli Rabe
Buffalo Mozzarella, Porcini, Lemon Thyme Jus

ATLANTIC SALMON

Tri-Color Quinoa, Baby Carrots
Sweet Potato Puree, Honey Sriracha

TRI-COLOR GNOCCHI

Heirloom Tomato Confit, Wilted Spinach
Goat Cheese, Basil Infused Olive Oil

SWORDFISH SURF AND TURF

Brasied Beef Short Rib, Potato Puree
Asparagus, Red Wine Sauce



DESSERT COURSE

PASTRY CHEF JEFF ELLIOTT'S

Trio of Desserts

45. PER PERSON

Select One from each Course

FEARLESS RESTAURANTS

Moshulu | Autograph Brasserie |
White Dog Cafe University City, Wayne, Haverford |
Louie Louie | Daddy O Restaurant | Tuckers Tavern
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