



Popping the Cork on Champagne Dinners
Every Night in February

A Salad of Organic Bibb Lettuce

House-made Bacon, Shaved Red Onions, Poached Pears,
Cherry Glen Goat Cheese Monocacy Ash Dressing

Paired with *Segura Viudas Brut, Spain, N.V.*

Short Smoked Loch Duart Salmon

Crispy Potato Cake, Herd and Lemon Crème Fraiche,
American Sturgeon Caviar

Paired with *Roederer Brut Rose, Anderson Valley, N.V.*

Pan Seared Pennsylvania Amish "Free Bird" Chicken

Sauté of Baby Beets and Brussel Sprouts, Puréed Sweet Potatoes

Paired with *Mumm Cordon Rouge, N.V.*

Tasting of Winter Citrus

Grapefruit Sorbet

Lemon Pound Cake with Mascarpone Cream

Orange Chocolate Pot de Crème

Key Lime Bavarian on Short Dough Crisp

Paired with *Modoro Asti Spumante, Italy, N.V.*

Executive Chef *Wesley Rosati*
Sous Chef *Jason Brusky*
Dining Room Manager *Joe Janus*