



3 COURSE PRIX FIXE MENU

\$29.00 if seated between 5:00 and 5:30 (Thursday through Sunday)
Beverages, tax and gratuity not included

Appetizers

Romaine "Wedge" Salad

applewood-smoked bacon, marinated cherry tomatoes, blue cheese dressing

Merion Seafood Chowder

shrimp, clams, scallops and fresh catch with potatoes, bacon and cream

Potato-Leek Soup

crème fraiche, radishes, buttered croutons

Chicken Liver Mousse

cherry-onion marmalade, grilled bread

Entrées

Grilled Salmon

warm asparagus-radish-fingerling potato salad, lemon vinaigrette

Flounder Francaise

fresh vegetable, Merion potato cup, lemon caper beurre blanc

Slow-Roasted Free Range Chicken

asparagus, potato purée and mushroom jus

Spring Risotto

English peas, asparagus, arugula-green garlic pesto, prosciutto crunch

Grilled Royal Trumpet Mushrooms

green lentils, garlic spinach, roasted heirloom carrots, herb vinaigrette

Carnivores and pescatarians: if you wish, add a 4 oz. portion of grilled salmon or chicken breast

Desserts

Key Lime Pie

Chocolate Pots de Crème with Whipped Cream,

Cheesecake with Caramelized Banana and Chocolate-Espresso Drizzle

Ice Cream or Sorbet