

Restaurant Week 2019
King of Prussia
March 11th – 17th

Lunch Prix Fixe \$20.00 (beverage, tax and gratuity not included)

Appetizer (choose one)

Cup of New England Clam Chowder

Louis Latour "LSF Cuvee" Chardonnay, Burgundy, France, 2016, \$11.75 per glass, \$42.00 per bottle

House Salad 🌿

cherry tomato, shaved carrot and sunflower seeds, creamy romano peppercorn dressing or tomato balsamic vinaigrette

Kilda Chardonnay, Southeast Australia, 2017, \$9.50 per glass, \$35.00 per bottle

Bang Bang Cauliflower

kung pao

Heinz Eifel Riesling Kabinett, Mosel, Germany, 2016, \$10.50 per glass, \$35.00 per bottle

Entrée (choose one)

Crispy Fish Sandwich 🌿

tartar sauce, lettuce, tomato, fries, coleslaw

Tour des Fiefs Sancerre, Loire Valley, France, 2017, \$14.50 per glass, \$55.00 per bottle

Shrimp and Garlic

sautéed with tomato, scallions and mushrooms, tossed with fresh pasta

Manawa Sauvignon Blanc, Marlborough, New Zealand, 2018, \$11.75 per glass, \$42.00 per bottle

Greek Salad with Grilled Salmon* 🌿

Crios de Susana Balbo Rosé of Malbec, Mendoza, Argentina, 2017, \$10.50 per glass, \$35.00 per bottle

Dessert

Two Bon Bons

bite size scoops of ice cream dipped in chocolate

🌿 can be prepared without gluten

Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.