



WESTERN LEHIGH AREA RESTAURANT WEEK Three Course Dinner \$45

FIRST COURSE

choose one

BOSTON CLAM CHOWDER

creamy chowder loaded with clams, pancetta, leeks potatoes and chives

SPINACH AND BERRY SALAD W/ POPPYSEED DRESSING

baby spinach, mixed berries, crumbled goat cheese and toasted almonds

CRAB SPRING ROLLS W/ NUOC CHAM SAUCE

crispy fried spring rolls filled with crab, julienne cabbage and carrots, mushroom, cilantro and ginger

SECOND COURSE

choose one

GRILLED FLAT IRON STEAK AND HEIRLOOM TOMATOES

seasoned sliced steak paired with grilled tomatoes and roasted fingerling potatoes

CASHEW CRUSTED HALIBUT

pan roasted served over a papaya-mango slaw with a spicy agave nectar vinaigrette

BOURSIN CHICKEN WITH HERB JUS

french chicken breast filled with boursin cheese and prosciutto, paired with wild mushroom pilaf

THIRD COURSE

choose one

ICE CREAM SAMPLER

your choice of three scoops from our selections of ice cream

WARM BLUEBERRY PEACH CRISP

fresh blueberry-peach compote, baked with an oatmeal brown sugar crumb topping, served ala mode

MOLTEN LAVA CAKE

flourless chocolate cake with a warm chocolate lava center, served with vanilla ice cream

Includes coffee and tea service.

Tax and Gratuity not included. Please no substitutions.