

## CONSHOHOCKEN RESTAURANT WEEK DINNER MENU

\$39 Per Person - Includes Your Choice of Starter, Entree & Dessert

### STARTERS



#### Moroccan Inspired Beef Skewers

grilled beef skewers served over pepper salad with citrus vinaigrette & house infused chili oil

#### Farmer's Salad (Vegan)

fresh salad greens with seasonal roasted & raw vegetables; served over eggplant puree and dressed with lemon & olive oil

#### Arroz con Gandules

crispy summer green pea & queso arancini with crispy jamon, fresh chili & black pepper glaze; served over a roasted tomato salsa & fresh greens

#### Tuna Lomi Lomi Salad

tomato, cucumber & onion salad dressed with citrus soy vinaigrette; served with spicy tuna poke, wonton crisps, parilla & sesame seeds

### ENTREES



#### Tofu Adobo (Vegan)

grilled tofu with Filipino marinade, eggplant salad, house pickled vegetables & fresh chilis; served with crispy tofu rice

#### Chicken Katsu

panko crusted & deep fried chicken with a stir fry of seasonal vegetables, beluga lentils & fresh salad greens tossed in a sweet & spicy aioli

#### Lobster Ravioli

house-made ravioli with a seafood stuffed calamari; served with summer vegetables, fennel seafood broth & crispy artichokes

#### Grilled Gulf Shrimp

marinated & roasted shell-on shrimp tossed in garlic, cilantro & chili lime oil; served over a seasonal vegetable mousse with crispy shallots and grilled baguette

### DESSERT



#### Bomboloni

Italian donut filled with custard, coated in powdered sugar & served with house-made creme anglaise

#### Vanilla Pot de Creme

house-made; served with espresso crumbles

**\$25 HOUSE RED & WHITE WINES BY THE BOTTLE AVAILABLE UPON REQUEST**