Chef Walter Staib’s
2020 Restaurant Week Menu

Available for Dinner Only

**FIRST COURSE**
PLEASE CHOOSE ONE:

**MUSHROOM & BARLEY SOUP**
Pennsylvania Mushrooms, Barley

**MUSHROOM TOAST**
Sautéed Pennsylvania mushrooms, Sally Lunn crouton, sauce Béarnaise

**ROMAINE & ROQUEFORT SALAD**
Crisp Romaine lettuce, fresh bacon bits
Roquefort cheese, Burgundy Dijon dressing

**BRUSCHETTA**
Olive Oil, Balsamic Vinegar, Tomato, Onion, Basil

**ENTRÉE**
PLEASE CHOOSE ONE:

**VEAL & HERB SAUSAGE**
Fried onions, Dijon mustard
Mashed potato & Hengstenberg sauerkraut

**CHICKEN MONTECILLO**
Sally Lunn breaded chicken breast, Sauce béarnaise
Mashed potatoes & seasonal vegetables

**MEDALLIONS OF PORK TENDERLOIN**
Marinated & sautéed tenderloin,
Dijon Mushroom Cream Sauce

**FRIED TOFU**
In a 1770 letter to John Bartram, Benjamin Franklin included instructions on how to make tofu.
Sally Lunn breaded, fried tofu, spinach, fresh
tomatoes, seasonal vegetables, herbs & linguine.

**FILET OF SALMON**
Citrus marinated, pan-seared, Sauce Béarnaise, mashed potatoes & vegetable of the season

**BLACK FOREST KIELBASA**
Chef staib’s own recipe for this handmade black forest sausage,
homemade coleslaw, pomme frites

**DESSERT**
SELECTION FROM CITY TAVERN’S DESSERT TRAY
$35.00 PER GUEST
BEVERAGES, TAX & GRATUITY ARE ADDITIONAL