

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 MONTICELLO

*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