

## *La Fia*

Brandywine Valley Restaurant Week  
Dinner

### **First Course- choose one**

#### **Goat Cheese and Date Toast**

Whipped Goat Cheese, Date Puree, Spiced Walnuts

#### **Seared Ahi Tuna Tataki**

Tomatillo, Plum, Cucumber,  
Toasted Herbs

#### **Heirloom Tomato Salad**

Shaved Plum, Charred Cucumber, Harissa-Avocado Mousse, Pistachio, Olive Oil

#### **Farmer's Salad**

Flying Plough Farm Mixed Greens, Pickled Fennel, Apple, Blue Cheese, Cider Vinaigrette

#### **Beet Salad**

Hazelnut Granola, Goat Cheese, Baby Kale, Pomegranate Vinaigrette

#### **Black Bass Crudo**

Green Tomato Gazpacho, Stone Fruit, Jalapeno

#### **Beef Tartare**

Chopped Filet, Olive Oil, Saffron Aioli, Parmesan, Fresh Herbs, Fried Egg, House Cut Chips

#### **Grilled Spanish Octopus**

Layered Potato-Prosciutto Lasagna, Shishito Peppers, Fennel, Roasted Pepper Ragout

### **Entrée- choose one**

#### **Ricotta & Cauliflower Ravioli**

Sage Brown Butter, Scallion, Purple Cauliflower Giardiniera, Pistachio, Parmigiana

#### **Corn Agnolotti**

Chorizo, Pickled Fresno Chiles, Cotija Cheese, Roasted Corn

#### **Pork Cheek Ravioli**

Mousseron Mushrooms, Tarragon Butter, Lemon Gremolata, Parmigiana

#### **Rigatoni**

Vodka Sauce, House-Made Italian Fennel Sausage, Torn Basil, Parmigiana

**\*can be made vegetarian**

#### **Seared Scallops**

Saffron Risotto, Piperade, Olive, Parmigiana, Olive Oil

#### **Monkfish Tagine**

Za'atar Spiced Monkfish, Roasted Tomato, Olive, Lemon, Crushed Almonds, Couscous

#### **Berkshire Pork Chop**

Chestnut Mushrooms, Grilled Shishito, Corn Puree, Peach-Miso Jus

#### **Seafood Mixto**

Pan Roasted Shrimp, Calamari, Scallops, Mussels, Fingerling Potatoes, Caramelized Fennel, Chorizo, Tomato-Fennel Brodo, Baguette

#### **Grilled Skirt Steak**

Red Pepper- Almond Romesco, Layered Potato Gratin, Broccoli Rabe, Marcona Almond

### **Dessert Trio**

#### **Peanut Butter Cheesecake**

Dark Chocolate, Roasted Peanuts, Whipped Cream, Caramel

#### **Classic Tiramisu**

Egg and Mascarpone Custard with Amaretto-Coffee Soaked Ladyfingers, Espresso Anglaise

#### **Buttermilk Cake**

Buttermilk Custard, Flaky Crust, Blueberry Sorbet