

HEARTH KITCHEN

SAMPLE HOLIDAY MENU
\$60 PER PERSON

PASSED HORS D'OEUVRE

BLUE CHEESE STUFFED DATES guanciale, toasted pistachios

BACALAO ARANCINI jasmine rice, marcona almonds, salt cod, curry aioli

BEEF TARTARE caesar dressing, fried capers, rosti potato cake

ARANCINI local kennett square mushroom, jasmine rice, saffron aioli

FAMILY-STYLE SALADS

CAESAR SALAD romaine hearts, garlic croutons, parmigiana, white anchovy

ITALIAN FARMHOUSE SALAD prosciutto cotto, shaved fennel, radish, soft boiled egg, casa rosso cheese, red wine vinaigrette

FIRST COURSES

GUEST MAY CHOOSE ONE

MUSHROOM SOUP fresh herbs, shaved baguette, fontina cheese

SEARED TUNA CARPACCIO sun-dried tomato pesto, toasted garlic, pine nuts, crisp chickpea crepe

GRILLED OCTOPUS charred lemon salsa verde, polenta croutons

SEARED SCALLOPS sweet corn cream, roasted cherry tomato, corzetti pasta

ENTRÉE

GUEST MAY CHOOSE ONE

WOOD FIRED BERKSHIRE PORCHETTA roman roast pork and pork belly, stuffed with garlic, herbs, fennel and walnut, farro "risotto," lemon gremolata

CLOPPINO shrimp, mussels, sausage, polenta, tomato and wine brodo

RISOTTO fava beans, mushrooms, marsala, sweet herbs, parmigiana

CHICKEN SCALLOPPINI chanterelle mushrooms, crispy shredded potato, parmigiana, pancetta, aged balsamic, sage chicken jus

PAN SEARED TILEFISH caramelized lemon and garlic, castelvetro olives, rosemary, chile oil, fresh oregano, crispy calabrese salami and fingerling potatoes

FAMILY-STYLE PASTAS

CHOICE TWO FOR YOUR PARTY (TO BE SERVED WITH MAIN COURSES)

RAVIOLI jersey white sweet potato ravioli, wild honey mushrooms, toasted hazelnuts, brown butter, parmigiana

PAPPARDELLE sausage bolognese, rapini, parmigiana

BUCATINI, pancetta, truffle, cracked black pepper, pecorino

RICOTTA GNOCCHI butternut squash, chestnuts, braised ham hock, shaved brussels sprouts, parmigiana

SCAMPI shrimp, garlic, shallot, farfalle pasta, white wine, parmigiana

RIGATONI chicken ragout, french lentils, fresh tarragon, pecorino

RADIATORI roasted duck, lemon peel, green peppers, olives, tomato reduction, black olive oil, parmigiana

ASSORTED DESSERTS AND COFFEE