

EST 2018

KITCHEN 330

FINE DINING AT CASUAL PRICES

7 Mile Restaurant Week June 7, 8 & 9*, 2018

\$30.18 plus tax & gratuity

First Course

Choice of Soup

Tuna Poke

pineapple · cucumber · avocado · sesame · chilis

Jammin' Cheese Plate | \$9

Assortment of artisanal cheeses accompanied with
local preserves

Seasonal Mix Salad

spinach, arugula, bibb lettuce, radicchio, chopped
banana peppers, chick peas, aged provolone,
mixed olives, sun -dried tomatoes, artichokes, citrus
vinaigrette

Main

White Fish Miso

jasmine rice · sautéed kennett square

mushrooms · lima beans · miso broth

Tomahawk Duroc Pork Chop

cuban dry rub · roasted garlic · goat cheese and
chive smashed fingerling potatoes · seasonal
vegetable

Steak Frites

grilled Creekstone Farms Hanger Steak ·

auricchio and Romano fondue · haricot vert

hand-cut shoestring truffle fries

Save Room

Pots de Crème

Cinnamon chocolate custard · fresh Chambord
whipped cream

Ice Cream

Sorbet

* Must be seated by 6pm on Saturday, June 9, 2018