



White Dog Café 5 Course Valentine's Day Tasting Menu

First Course

Lancaster Butternut Squash Soup, Cinnamon Mascarpone, Candied Walnuts, Granny Smith Apples

Yellow Fin Tuna Tartar, Avocado Salsa, Sesame Soy Emulsion, True Leaf Farm Micro Cilantro

Meadow Run Lamb Carpaccio, Oven Dried Tomato Puree, Balsamic Vinegar, Jalapeno Shallot Salsa

Second Course

Lancaster Beet Salad, Herb Crème Fraiche, Shellbark Goat Cheese, Crispy Polenta 'Croutons'

Bosc Pear Salad, Birchrun Blue Cheese, Dried Cherries, Spiced Pecans, Local Honey Sherry Vinaigrette

Maryland Lump Crab Salad, Ruby Red Grapefruit, Local Red Cabbage, Lemon Olive Oil, Micro Arugula

Third Course

Crispy Lancaster County Chicken Tempura, Micro Celery, Thai Chili Sauce, Roquerfort Dressing

River & Glen Sustainable Oysters on the Half Shell, Fresh Lemon, Black Pepper-Champagne Mignonette

Cape May Lobster Stuffed Raviolis, Kennett Square Mushrooms, Pacific Shrimp, Brandy Lobster

Fourth Course

Wood Grilled Pacific Shrimp, Golden Pineapple Salsa, Lancaster Tatsoi, Green Curry Sauce

'Philly Cheesesteak' Braised Shortribs, Beech Mushrooms, Shellbark Goat Cheese, Truffle Brioche Crust

Prosciutto Wrapped Rainbow Trout, Lump Crab Stuffing, Roasted Peppers, Remoulade, Herb Oil

Maine Dayboat Scallop, Parsnip Puree, Curried Cauliflower, Golden Raisins, Caper Brown Butter

Pan Seared Loch Duart Salmon, Braised Swiss Chard, Trumpet Mushrooms, Cape May Lobster Emulsion

Dessert

Chef's Selected Dessert

The 5 Course Valentine's Day Tasting Menu is offered at \$65.00/person.

White Dog Café is Proud to Donate a Portion of These Proceeds to 'Main Line Animal Rescue' Charity