



CHEFS CHALLENGE MENU

EAT. DRINK. VOTE

FIRST COURSE | VOTE

Deconstructed Scottish salmon & roasted heirloom beet tartar, micro celery, salmon caviar, flying fish roe, pink grapefruit gastrique.

Southern Tier | Pilsner VOTE
Neshaminy Creek | Trauger Pils VOTE

SECOND COURSE | VOTE

Roast duck breast, duck confit and foie-gras with caramelized onion and bacon jam, toasted brioche.

Southern Tier | IPA VOTE
Neshaminy Creek | County Line VOTE

THIRD COURSE | VOTE

Braised Wagyu beef cheeks, pickled watermelon radish, herb salad, tart cherry reduction, mashed buttery daal lentils.

Southern Tier | 2x Unfiltered VOTE
Neshaminy Creek | Leon VOTE

FOURTH COURSE | VOTE

Crème Caramel, seasonal macerated berries Chantilly cream
Chocolate truffles.

Southern Tier | Creme Brulee VOTE
Neshaminy Creek | Wheatwine VOTE

*Vote for your favorite course and beer.
\$20 for beer pairing (5oz pour)*



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