



## Dinner

April 26th-May 2nd

**Three Courses for \$35**

*(excludes tax and gratuity)*

### Choice of Appetizer

#### **Cornmeal Crusted Fried Green Tomatoes**

Crispy Pork Belly, Milton Hershey School Student-Grown Heirloom Tomatoes,  
Balsamic Reduction

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#### **Chicken Corn Chowder**

Farmers Potatoes, Green Onions, Cilantro Oil

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#### **Spring Salad (GF)**

Farmers Greens, Sugar Snap Peas, Grilled Zucchini, Cucumber, Basil, Avocado,  
Honey Ginger Dressing

### Choice of Entree

#### **Bow Creek Chopped Steak (GF)**

48 Hour Onions, Buttermilk Whipped Potatoes, Dijon Mustard Jus

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#### **Pan Roasted Salmon (GF)**

Saffron Kale and Lentil Rice Pilaf, Watercress, Grilled Lemon Butter Sauce

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#### **Vegetarian Shepards Pie (GF)**

Foraged Mushrooms, Peas, Spring Onions, Whipped Sweet Potatoes

### Choice of Dessert

#### **Strawberry Peach Crisp**

Strawberry Peach Filling, Brown Sugar Pretzel Crumble,  
Sweet Vanilla Basil Ice Cream

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#### **Chocolate Cream Pie Cake**

Dark Velvet Chocolate Cake, Chocolate Custard, Salted Caramel Sauce