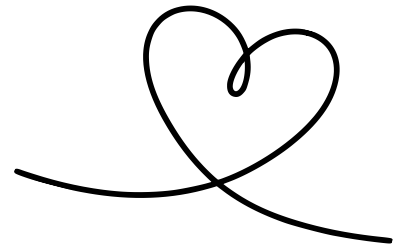
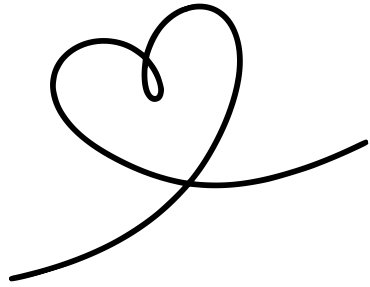




CONCORDANCE FERMENTS

Valentine's Dinner

February 13th and 14th, 5:30 - 8
18 Horsham Rd, Hatboro - PA



Dinner - 95
Beer pairing - 15

Amuse

Wild mushroom arancini, white cheddar, lemon aioli

1st course

Ramen, red miso and kombu dashi, ginger carrot "egg", pulled lion's mane, royal trumpet chashu

2nd course

Potato encrusted flounder, melted leeks and cabbage, truffle beurre blanc
or

Enoki mushroom, melted leeks and cabbage, truffle beurre blanc

Main course

Roasted duck breast, sour cranberry, walnut jam, castle mill grits, roasted brussels sprouts
or

Hand made orecchiette with local flour, toasted garlic, charred broccoli, fingerling potatoes, pine nuts, meyer lemon vinaigrette, sage, shaved parm

Dessert

Home made tiramisu, Mascarpone mousse, espresso and rum lady fingers

