

# White Dog Cafe Dining Days

## First Course

### SHRIMP CEVICHE

*Fresh Lime, Crisp Pork Belly Chicharron, Smoked Paprika Ketchup  
Pair with Fish House Sauvignon Blanc / 2SP "2PILS" German Pilsner*

-or-

### CORN & POBLANO SOUP

*Roasted Jersey Corn, Charred Poblano, Chili Oil  
Pair with Magnificent Riesling / Evil Genius "I Love Lamp" Hefeweizen*

## Second Course

### SEASONAL BERRY SALAD

*Blueberries, Strawberries Blackberries, Baby Arugula, Shaved Fennel, Crumbled Feta,  
Marcona Almonds, Strawberry Vinaigrette  
Pair with Col di Luna Prosecco / Yards Saison*

-or-

### CAESAR SALAD

*Baby Romaine, Sourdough Croutons, Shaved Grana Padano, Lemon Anchovy Dressing  
Pair with Tera D'Oro Chenin Blanc & Viognier / Stoudt's "Leg Lifter" APA*

## Third Course

### IDAHO RAINBOW TROUT

*Grilled Tasso Ham, Roasted Sweet Corn Ragout, Cherry Tomatoes, Truffle-Dill Buttermilk  
Pair with William Hill Chardonnay / Conshohocken "User Friendly" Blonde Ale*

-or-

### SPICY LAMB BOLOGNESE

*Severino Rigatoni, Jersey Crushed Tomatoes, Wilted Spinach, Basil Ricotta  
Pair with Collier Creek Zinfandel / Vault "Chinook Pale" American Pale Ale*

-or-

### PAN SEARED TOFU

*Stone Fruit Miso Glaze, Purple Sweet Potatoes, Cucumber Kimchi  
Pair with Penns Woods White Merlot / Two Roads "Lil' Heaven" IPA*

-or-

### STEAK FRITES

*NY Strip Steak, Truffle Parmesan Fries, Brandy Peppercorn Demi  
Pair with Penns Woods "White Dog Red" / Victory "Hop Devil" IPA*

## Fourth Course

### TRIO OF SEASONAL DESSERTS

-or-

### CHOCOLATE MOUSSE PARFAIT

*Candied Pecans, Caramel, Chocolate Crumb  
Graham's Tawny Port / Yards "Love Stout" English Stout*

*Select one from each course 35. per guest. Add Optional Wine & Beer Pairings 15. per guest.*

*We Kindly Ask the Entire Table to Participate. Options for Special Dietary Needs are available Upon Request*