

# bar *Sera*

new years eve 2020 | 70 per person

## *first course*

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### **WILD MUSHROOM SOUP**

crispy sage, truffle oil

### **FARMER ANDREA & THE BEES**

carrots, radish, quinoa, avocado,  
cabbage, honey ginger vinaigrette

### **FARMER DEAN MACHINE**

roasted broccoli & cauliflower,  
parmesan, bacon

## *second course*

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### **BURRATA STUFFED SQUASH**

honey roasted squash, butternut squash sauce,  
arugula, pepitas, balsamic glaze

### **MUSSELS**

bacon, smokey tomato broth, crispy onions,  
grilled focaccia

### **TEMPURA GREEN BEANS**

tomato dijon aioli

### **CRISPY BRUSSELS**

pepitas, cider gastrique

## *third course*

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### **SCALLOPS**

u10, sweet potato mash, broccoli rabe,  
cranberry gastrique

### **MUSHROOM RAVIOLI**

sage laminated ravioli, ricotta and mushroom,  
brown butter, butternut squash

### **BOHEMIAN STEAK**

whipped truffle mashed potato, roasted  
asparagus

### **BONE IN PORK CHOP**

roasted green beans, fingerling potato, pan jus

## *dessert*

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### **CHOCOLATE CAKE**

ganache, white chocolate

### **HOME MADE GELATO**

seasonal flavor

**DINNER AND BUBBLES FOR TWO | 150**

*takeout*

two four-course tasting menus and a bottle of ca' furlan rose  
please call 610-234-6541 by 4pm on december 31<sup>st</sup> to place your order

*In order to follow PLCB guidance, food must be purchased along with beverages. Thank you for your cooperation and support.*