



bar *Sera*

\$45 PER PERSON

Conshohocken Restaurant Week 2021

1ST COURSE

Burrata | roasted cherry tomatoes, basil oil, balsamic reduction, focaccia

Crispy Brussels | hot honey, crispy onion

Mussels | garlic chive butter broth, white wine, grilled bread

Farmer Andrea | spring mix, avocado, carrot, radish, red cabbage, quinoa,
ginger-honey vinaigrette

Farmer Johnny | kale mix, charred broccolini, chickpeas, gorgonzola, maple
dijon dressing

2ND COURSE

Lump Crab Bucatini | local wheat bucatini, heirloom tomato, pesto
cream sauce, chive

Sweet Corn Agnolotti | herb ricotta, sweet corn puree, heirloom
tomato relish, pistachio

Diver Scallops | sweet corn risotto, tomato jam, herb oil

Bohemian Steak | spinach & herb mash, seasonal vegetable, house made steak
sauce

Bone-In Pork Chop | spinach & herb mash, chili honey lime glaze, seasonal
vegetable

Chefs Special | see server for details

3RD COURSE

Pistachio Ricotta Tart | ricotta mousse, pistachio, orange

Artisan Gelato | 2 scoops served with stroopwafel

Chocolate Cake | served on chocolate ganache topped with white chocolate

