

..... T H E .....  
**PRESS ROOM**  
RESTAURANT + BAR

*Happy Thanksgiving from our family to yours*

**SOUPS + SALADS**

**CREAMY CRAB BISQUE \$9**

**LOCAL WINTER SQUASH SOUP \$7**  
toasted almonds, crème fraîche

**KALE CAESAR \$8**

Parmigiano-Reggiano, creamy Caesar, grilled bread

**MARKET SALAD \$8**

local organic mixed greens, carrots, cucumbers,  
tomatoes, radish, lemon vinaigrette

**FRISÉE & APPLE \$9**

local organic mixed greens, apples, candied pecans,  
Valdeon blue cheese, apple cider vinaigrette

**SMALL PLATES**

**ROASTED RIB OF BEEF \$13**

kimchi glaze, roasted poblanos,  
pickled onion and tomato relish

**PAN-SEARED SEA SCALLOPS \$18**

sliced fennel, celery root, citrus brown butter

**OVEN-ROASTED LOCAL  
HEIRLOOM CARROTS \$11**

chili and honey glaze, tahini yogurt, carrot top pesto

**TUNA CARPACCIO \$16**

flash-seared ahi tuna, wasabi-yuzu sauce,  
kimchi and cilantro salsa

**ENTREES**

**ROASTED TURKEY \$28**

roasted breast, legs and thigh confit, chestnut bread stuffing,  
potato purée, green beans, cranberry sauce

**VEGAN SPAGHETTI \$18**

spaghetti-cut squash and zucchini, slow-cooked tomato sauce, falafel balls, mushrooms

**HERB-ROASTED BRONZINO \$32**

oven-roasted Mediterranean seabass, roasted root vegetables, pistou, baby greens

**RADIATORI \$24**

roasted squash and heirloom tomato ragu, crab meat,  
fresh-made radiatori pasta, Parmigiano-Reggiano

**GRILLED MARINATED CHICKEN \$24**

Lancaster County chicken, roasted sweet potatoes, wilted spinach

**12 OZ. GRILLED NY STIP STEAK \$34**

yukon gold potatoes, haricots verts, truffle-red wine jus



18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE GUESTS, INCLUDING SEPARATE CHECKS.  
CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.