

cityhouse

private dining \$55

chef's amuse bouche

appetizers

heirloom tomato and fresh burrata x.v.o.o, balsamic

butternut squash soup greek yogurt, virginia maple syrup, crushed hazelnuts

crab cake lemongrass beurre blanc, petite salad

cityhouse salad dried cherries, roasted hazelnuts, pear balsamic vinaigrette

entrees

Pineland Farms new york strip 12 oz butternut squash, cremini, asparagus, rosemary

organic pennsylvania chicken breast wheat berry risotto, swiss chard, thyme

stone bass fingerling potato, mussels, clams, shrimp
scented saffron broth

penne pasta house made tomato sauce, fresh basil, garlic and parmesan
roasted organic chicken

desserts

oreo cheesecake dried fruit compote

red velvet cheesecake french vanilla sauce

key lime cheesecake raspberries

executive chef ralf hofmann honors the classics with a twist

20% gratuity will be added to your party of 6 or more

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness