



VISIT BUCKS COUNTY
**RESTAURANT
WEEK** APRIL 28
thru MAY 4

Chambers 19 Bistro & Bar
Doylestown, P.A.

APPETIZER SELECTIONS

MEXICAN STREET CORN

grilled poblano | fresh cilantro | lime | melted aged blue cheese

DUCK CONFIT SPRING ROLLS

plum sauce

SCALLOP CEVICHE

citrus-marinated baby bay scallops | minced plum | cucumber | jalapeno | cilantro

CHEESE PLATE

three chef-selected cheese pairings

SOUP OR SALAD SELECTIONS

LOBSTER BISQUE

BAKED FRENCH ONION SOUP

ARUGULA SALAD

spicy pistachios | citrus olive oil | fresh romano | naval orange slices

FRESH WATERMELON SALAD

baby spinach | toasted almonds | fresh watermelon | feta | honey true vinaigrette

ENTREE SELECTIONS

HACIENDA STEAK WITH CRAB AND SPINACH

fresh baby carrots | thyme and rosemary-roasted potatoes

PAN-SEARED SALMON DIJON

haricot verts | jazmine rice | with all spice | honey and brown sugar mustard sauce

PESTO AGNOLOTTI

pesto-lled agnolotti with lump crab | red asparagus | fresh parsley romano wine sauce

SEARED DUCK BREAST AND CONFIT

seared duck breast and leg confit | classic mushroom risotto | French traditional demi-glace

MEDITERRANEAN CHICKEN

pan-seared chicken breast | couscous with kalamata olives | cucumbers
roasted red peppers | spicy tahini sauce

CHAMBERS 19 CRAB CAKES

pan-seared Maryland-style crab cakes | sauce remoulade | rice pilaf | carrots and broccoli

DESSERT SELECTIONS

HOMEMADE CHOCOLATE MOUSSE

NEW YORK STYLE CHEESECAKE

TRIPLE CHOCOLATE CAKE WITH CHOCOLATE MOUSSE FILLING

PINEAPPLE UPSIDE-DOWN CAKE

CRÈME BRÛLÉE

TIRAMISU

\$35 | Pricing excludes additional menu items, beverages, taxes and gratuity.

#EatinBucksCo