



VISIT BUCKS COUNTY
RESTAURANT
WEEK APRIL 28
thru MAY 4

The Greystone Fine Food and Spirits
Newtown, P.A.

FIRST COURSE

GENERAL TSO CAULIFLOWER

Wasabi ranch dressing | sesame seeds | scallions

EDAMAME DUMPLINGS

Superfood salad | sesame seeds | hoisin glaze

GRILLED OCTOPUS

White bean artichoke hummus | arugula | roasted tomato | aged balsamic

FRIED GOAT CHEESE BALLS

Prosciutto | pear | dried figs | truffle honey

ENTREES

PAN ROASTED ROSEMARY CHICKEN

Roasted garlic mashed potato | haricots verts | rosemary chicken jus

TOFU OR CHICKEN STIR-FRY

Asian vegetables | glass noodles

FIG JAM BURGER

Certified angus beef | Brie cheese | caramelized onion | brioche bun

RIGATONI AND SAUSAGE

Mini rigatoni | sweet Italian sausage | broccoli rabe | long hot pesto

DESSERT

SEASONAL CREME BRÛLÉE

CHOCOLATE RASPBERRY LAYER CAKE

Raspberry gelée | dark chocolate | ganache | chocolate biscotti | raspberry gastrique

TIRAMISU

Amaretto & espresso | mascarpone | caramelized almonds | dark chocolate drizzle

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

#EatInBucksCo