



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

Riegelsville Inn
Riegelsville, P.A.

FIRST COURSE

FRENCH ONION SOUP

classic recipe French onion soup, crostini, broiled gruyere cheese

HOUSE SALAD

fresh cucumber ring, mixed greens, tomato, goat cheese, croutons,
garlic infused red wine vinaigrette

CLASSIC CAESAR

romaine, house Caesar dressing, croutons, shaved Parmesan cheese

SECOND COURSE

CHICKEN BALLOTINE

chicken breast & olive roulade, vegetable ratatouille, orzo pasta, roasted
garlic-Parmesan cream sauce, basil chiffonade

HARVEST RISOTTO

broccoli, corn, okra, bell pepper, tomato, spinach, truffle cream sauce,
shaved Parmesan cheese

CRAB CAKES

pan fried crab cake, cherry tomato confit, sweet corn, baby spinach,
creamy polenta, smoked mussel cream sauce

LAMB BOURGUIGNON

half rack of New Zealand lamb, parisian style medley of beet, carrot, zucchini, yellow squash,
and mushroom, garlic mashed potatoes, mint jelly & garlic butter, burgundy demi-glace

THIRD COURSE

CREME BRULEE

vanilla bean custard, caramelized sugar crust

CINNAMON BREAD PUDDING

dried fruit, brandy cream sauce

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

#EatinBucksCo