



Black Bass Hotel

*Bucks County
Restaurant Week*

Potato Vichyssoise

Spring garlic-herb oil and roasted leeks

Spinach and Strawberry Salad

Almond biscotti, spring radish and poppy seed dressing

Red and Golden Beet Salad

Candied red onions, hazelnut crumb, orange segments and honey-orange dressing

Pork Belly Confit

Sweet potato caramel, sorghum butter and toasted pepitas

Coconut Shrimp

Orange marmalade dipping sauce

Grilled Octopus

Roasted cherry tomatoes, arugula and balsamic reduction

Seared Asparagus with Tasso Ham

In a Creole Meunierre with Locatelli cheese



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Ginger Crusted Salmon Fillet

With celery root purée, smoked tomato coulis and arugula salad

Seared Golden Tilefish Fillet

With tropical fruit-chili sauce, coconut almond rice and fresh mango salsa

Swordfish with Roasted Asparagus Salad

Asparagus purée and white balsamic reduction

Grilled Hanger Steak

Mushroom, bacon and blue cheese sauce with crispy shallots and fingerling potatoes

Ancho Glazed Grilled Pork Chop

With sweet potato purée and roasted pineapple salsa

Seared Duck Breast

Cherry and port reduction with wild rice pilaf

Spinach Ravioli

Tomato cream, shaved Pecorino and basil chiffonade



Bass't Decadent Signature Mousse Cake

Coconut Cream Delight

Chocolate Covered Strawberry Cake

Caramel Hazelnut Crunch

Prix Fixe \$35.00 per person