



Delaware River Towns Restaurant Week

Cream of Wild Mushroom Soup

Artisan House Mix

Baby lettuces, orange segments, candied walnuts, hard-cooked egg and sliced red onions; with a strawberry-rhubarb dressing

Baby Spinach Salad

Warm portobello mushrooms, goat cheese and toasted almonds; with a balsamic vinaigrette

Pork Belly Confit

Sweet potato caramel, molasses butter and toasted pepitas

Stilton Tart

With green apple slaw and candied walnuts

Jumbo Lump Crab Cake

With roasted red pepper beurre blanc and fresh basil coulis

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 Glazed Salmon Fillet

With celery root purée, smoked tomato coulis and arugula salad

Shrimp Crusted Cod

Roasted asparagus, sweet peppers, piquillo aioli and Spanish fried rice

Pan Seared Barramundi

With white bean purée, sundried tomato tapenade and roasted red pepper sauce

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

Classic Beef Bourguignon

Slow cooked filet tips with Yukon gold mashed potatoes and roasted baby carrots

House-Made Wild Mushroom Ravioli

With smoked garlic and rosemary cream



Bass't Decadent Signature Mousse Cake

Salted Caramel Chocolate Tarte

Bananas Foster Verrine

Key Lime Tarte

Prix Fixe \$35.00 per person