



*Morelands*  
AT WATERWORKS

*Greensburg Restaurant Week*

## **COURSE ONE**

### **SMOKED SALMON BRUSCHETTA**

TOPPED WITH DILL RICOTTA, CAPERS, AND PICKLED RED ONION

### **CHICKEN LOLLIPOP**

WRAPPED IN BACON BROWN SUGAR AND DRIZZLED WITH BOURBON HONEY

### **PASTRAMI EGG ROLLS**

STUFFED WITH PASTRAMI, CABBAGE, VEGETABLES, AND SERVED WITH A SPICY MUSTARD SAUCE

## **COURSE TWO**

### **FILET MEDALLIONS BORDELAISE**

FILET MEDALLIONS SERVED ON BORDELAISE SAUCE, AND TOPPED WITH BEARNAISE DRIZZLE. SERVED WITH A SIDE OF HORSERADISH MASHED POTATOES AND PROSCIUTTO WRAPPED ASPARAGUS.

### **VEAL ST. VINCENT**

TENDER ROULADES OF VEAL STUFFED WITH CRAB STUFFING THEN SAUTÉED AND TOPPED WITH A SHERRY CREAM SAUCE. SERVED OVER A BED OF MUSHROOM RISOTTO AND A SIDE OF ROASTED BRUSSEL SPROUTS.

### **HALIBUT BEURRE BLANC**

PAN SEARED HALIBUT SERVED OVER A POTATO PANCAKE. TOPPED WITH BEURRE BLANC SAUCE AND A SIDE OF ROASTED BRUSSEL SPROUTS.

### **FIG AND PORT WINE DUCK BREAST**

PAN SEARED DUCK BREAST SERVED OVER A CREAMY POLENTA AND TOPPED WITH A SWEET AND SAVORY FIG AND PORT WINE REDUCTION. SERVED WITH PROSCIUTTO WRAPPED ASPARAGUS.

## **COURSE THREE**

### **NEW YORK CHEESECAKE**

### **CARROT CAKE**

### **CHOCOLATE CREME BRULEE**

DINNER FOR \$40

**Call 724-420-5889 for Reservations**