



Black Bass Hotel

Bucks County Restaurant Week

Soup of the Day

Potato Vichyssoise

Spring garlic-herb oil and roasted leeks

Artisan House Mix

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

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

Jumbo Lump Crab Cake

Garlic aioli and roasted red pepper coulis

Seared Asparagus with Tasso Ham

In a Creole Meunière 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

Celery root purée, smoked tomato coulis and arugula salad

Seared Golden Tilefish Fillet

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



Caramel Cheese Cake

With a chocolate crust and fresh berries

Chocolate Cherry Mousse Cake

With brandied cherries

Tiramisu