

THE WHARF

GREATER GUILFORD RESTAURANT WEEK

October 10 - 16, 2022 | THREE COURSES \$55

FIRST COURSE

SELECT ONE

BUTTERNUT SQUASH SOUP

spiced pepitas, feta

BABY KALE AND FARRO SALAD

roasted sweet potato, pecans, lemon-dijon vinaigrette

FRIED BRUSSELS SPROUTS

frisee, pickled raisins, applewood smoked bacon, aged balsamic

SECOND COURSE

SELECT ONE

CHAR CRUSTED GRILLED CENTER-CUT SWORDFISH

blackened fingerling potatoes, lemon broccolini, caramelized pineapple hollandaise

WILD MUSHROOM RISOTTO

mascarpone, white truffle oil, fine herbs

CHEF BRIAN'S BEEF STEW

pearl onion, english peas, cremini mushrooms, yukon gold potatoes

DESSERT

SELECT ONE

CHOCOLATE AND SALTED CARAMEL CAKE

SPICED CITRUS CREME BRULEE

APPLE BROWN BETTY

Consuming raw or undercooked food may increase the risk of foodborne illness.

TEXT MadisonBeach to 22828 to join our email list.