



with
Four Springs Winery
Friday, March 12th
starting at 6:30pm

at
Serenity Station
11 Church Street
Seven Valleys, PA 17360

Four-Course Dinner
Sommelier-recommended
complimentary glass with
each course

Live Entertainment

Reservations Required
\$65 per seat
tax and gratuity included
\$10 deposit/person

To reserve
call 717.428.9575
or email
contact@serenity-station.com

Contact Information

Name _____

Phone _____



Menu

Appetizer Choice

Sommelier Recommendation: Vidal

Sweet Potato Fries – hand-cut sweet potatoes fried and dusted with powdered sugar and served with a maple glaze

Gourmet Cheese Sampler - asiago, creamy Gorgonzola pepato, Italiceo, and sharp provolone with fruit and crackers

Soup or Salad Choice

Sommelier Recommendation: dry or semi Riesling

Cream of Crab Soup - our signature soup

Potato and Leek Soup – diced potatoes with leeks and spring onions in a cream base garnished with sour cream

Spring House Salad – mixed greens with dried cherries, apricots, raisins, sun-dried tomatoes, cucumbers and mixed with a light raspberry vinaigrette

Entree Choice

Sommelier Recommendation: cabernet sauvignon or chardonnay

Chicken Marsala – tender chicken breast with caramelized mushrooms and onions in a Marsala wine cream sauce served over linguine and garnished with spring onions.

Steak Au Poivre – pan-seared tenderloin topped with a cognac cream sauce served with broccoli and steak frites

Grilled Ratatouille – grilled eggplant, squash, and other vegetables baked in a tomato sauce with spring onions

Dessert Choice

Sommelier Recommendation: Sweet Surrender

Chocolate Orange Mousse – chocolate mousse infused with orange zest

Bananas Foster – rum-soaked pound cake topped with vanilla ice cream and caramelized bananas in a rum sauce