



**DRTCC Restaurant Week Menu**  
**Featuring Proteins from Goat Hill Farms in Lambertville, NJ**  
**March 24 – 28, 2019**

**Appetizer (choice of:)**

**Borguignon Beef Liver**

tender goat hill farms beef liver, with caramelized onions, mushrooms, bacon, and fig-chianti demi

**Sweet & Spicy Turkey Wings**

roasted goat hill farms turkey wings, tossed in sweet & spicy chili sauce, served with bleu cheese and celery

**Pork Belly**

crispy goat hill farms pork belly, served with fig and cranberry chutney

**Entree (choice of:)**

**Roasted Poussin Chicken**

roasted goat hill farms young chicken, served with rice pilaf, corn on the cob, and chicken veloute

**Hickory Barbequed Spare Ribs**

slow cooked goat hill farms pork ribs, served with roasted yams, broccoli rabe, and hickory barbeque sauce

**T-Bone Steak**

grilled goat hill farms t-bone steak, served with roasted fingerling potatoes, sautéed spinach, and veal demi-glace

**Smoked Ham Steak**

grilled bone-in goat hill farms ham steak, served with home fries, broccoli, and peach maple glaze

**Chili Rib Eye**

Hand-cut chili spiced goat hill farms rib eye, served with garlic mashed potatoes, haricot vert, and herbed butter

**Dessert (choice of:)**

**Brownie Square**

**Key Lime Square**

**Cheesecake Square**

**\$35 per person**  
**(does not include 6% pa sales tax or gratuity)**

