



Executive Chef Timothy Widrick
Chef de Cuisine Kyle Abel
Executive Sous Chef Freddie Garcia

2026 Summer Restaurant Week Dinner Menu

First Course

Watermelon Burrata Salad

Compressed watermelon, mint oil, balsamic glaze, burrata cheese, crostini

Melon Gazpacho

Tajin, cantaloupe, watermelon, cold soup

Strawberry Salad

Baby arugula, sliced strawberries, shaved almonds, feta, farro, strawberry balsamic vinaigrette

Hearts of Romaine

classic Caesar dressing, sourdough croutons, grana, cherry tomato

Second Course

Polynesian Pork Tacos

Pulle pork, pickled onions, avocado salsa verde, coconut lime sticky rice

Chicken Roulade

Sundried tomato & burrata stuffed chicken, creamy couscous, broccoli, sundried tomato cream sauce

Fra Diavolo

Sauteed shrimp & mussels, charred lemon, spicy Calabrian chili tomato sauce over fresh fettucine

Pesto Pasta

Pesto cream sauce, arugula, grape tomatoes, parmesan breadcrumbs

Petit Filet

4 oz. filet, potato gratin, sautéed broccoli, mushroom demi

Dessert

Lemon Poppyseed Pound Cake

With crème anglaise

Flourless Chocolate Cake GF

chocolate cake with house made brown sugar whipped cream

Berry Chantilly Tart

With raspberry coulis and crème anglaise

\$45.00 does not include tax & gratuity



Bethlehem Chamber
GREATER LEHIGH VALLEY CHAMBER OF COMMERCE



BOYD

#builtbetter
Boyle
Construction Management



HYATT
PLACE

LEHIGH VALLEY PRESS
A Division of TIMES NEWS Media Group



PEER PRESSURE
CREATIVE