



DINNER

RESTAURANT WEEK 2025



PRIX-FIXE THREE-COURSE | \$40/ PERSON

Baltimore & Harford County: January 17-26, 2025
Howard County: January 20-February 2, 2025

Choose One:

APPETIZER

DEVILED EGGS 
crab, old bay

**WINTER POMEGRANATE
KALE SALAD**  
kale, apples, walnuts,
pomegranate seeds, farro,
pomegranate dressing

**GARLIC SHRIMP SCAMPI
TOAST POINTS**
grilled bread, garlic butter
white wine sauce

**GRILLED CITRUS
MARINATED OCTOPUS** 
spicy chorizo, fried chickpeas,
creamy garlic aioli parsley oil



ROASTED BEET CARPACCIO 
spiced labneh, candied hazelnuts

Choose One:

ENTREE

STEAK FRITES 
roseda farms | 8 OZ
sliced sirloin, duck fat rosemary fries, grilled
asparagus, red wine demi glace

LIB'S SCHNITZEL
pounded & cornflake breaded chicken breast,
spicy honey mustard, arugula, evoo, grated
manchego cheese

SOY GLAZED PORTOBELLOS  
honey soy glazed grilled portobellos, kimchi
rice, sautéed green beans, asparagus, quick
pickled cucumbers

GRILLED CHICKEN RICE BOWL 
lemon & herb marinated grilled chicken, jasmine
rice, pickled onions, hummus, fried chickpeas, cherry
tomatoes, cucumber, feta, radishes, parsley oil

PAN SEARED SWORDFISH
brown butter lemon caper sauce, charred
broccoli, wild mushroom risotto



FILET OF BEEF + \$10
8 OZ | truffle potato purée, caramelized onions,
grilled asparagus, crispy parmesan mushrooms

Choose One:

DESSERT

BROWN BUTTER CAKE
strawberry compote & whipped cream

HEATH BAR BREAD PUDDING
caramel drizzle & whipped cream

 gluten free  vegetarian  contains pork