

# Bistro

## • 7 •

Dinner Menu for Week of August 26, 2008

### • Appetizers •

Butter Lettuces with Buttermilk Vinaigrette, Shaved Red Onion and Radishes • 9

Green Vegetable Gazpacho with Lemon Cured Salmon, Crème Fraîche and Pickled Vegetables • 12

House-Made Egg Noodles with Heirloom Tomato Salsa Cruda and Goat's Milk Ricotta • 11

Wild Burgundy Escargot stewed in Fennel Pernod Cream with Tiny Sourdough Croutons • 12

### • Charcuterie •

Beet Terrine with Fresh Goat's Cheese, Pickled Fennel and Strawberry Vinaigrette • 11

Olive-Oil Poached Rabbit Rilette with Avocado and Pickled Baby Carrots • 12

Pistachio-Crusted Duck Liver Mousse and House-Cured Duck Pastrami with Pickled Red Onion • 12

### • Entrées •

Pan Roasted, Bacon-Wrapped Chicken Legs filled with Slow-Braised Pork and Sage with roasted fingerling potato, Brussels sprouts, and mushroom ragout in caramelized onion jus • 24

Pan-Seared Jumbo Day Boat Sea Scallops over Potato-Cauliflower Puree with steamed butter lettuces and caraway brown butter sauce • 26

Slow Roasted Atlantic Salmon Filet over Cassoulet-Style White Bean-Fennel Stew with mussels, chorizo, roasted tomatoes and baby arugula in buttery saffron-Pernod broth • 25

Crispy, Slow-Roasted Pork Belly Glazed with Honey, Lavender and Peach Gastrique with roasted peaches, French green lentil pilaf and mâche greens • 23

Burgundy-Braised Natural Beef Short Rib with Lobster, Sweet Pea and Corn Risotto with baby arugula greens and herbed pan jus • 32

### • Desserts •

#### Cheese Plate:

Délice de Bourgogne (a decadent, full-flavored cow's milk triple cream from Burgundy), Cantal (one of France's oldest recipes, a firm, earthy, buttery cow's milk from Auvergne), Bleu des Causses (creamy, tangy, cave-aged cow's milk blue from Rouergue, France) with honeycomb and pistachio brittle • 14

Vanilla Buttermilk Panna Cotta with Lemon Jelly and Summer Berry Terrine • 8

Chocolate Malted Pot de Crème with Vanilla Whipped Cream • 8

Coconut Jasmine Rice Pudding with Toasted Hazelnuts and Coconut Caramel • 8

A Contemporary French Bistro • BYOB  
Serving Dinner Tuesday Through Sunday  
7 North Third Street • Philadelphia, Pennsylvania • 215-931-1560  
Chef/Owner Michael H. O'Halloran

Bistro 7 uses local, sustainable produce, fish, meats and poultry whenever possible.