

Bistro

• 7 •

Dinner Menu for August 2013

• starters •

chilled green vegetable gazpacho

local heirloom tomato sorbet, buttermilk ice, pickled cucumber relish • 12

marinated organic tiny tomatoes salad

corn cream, grilled corn, corn crumbs, corn shoots, chive oil • 14

red and yellow beet terrine

local chevre, pickled fennel, bull's blood greens, pomegranate pate de fruit, strawberry vinaigrette • 14

Parisian-style gnocchi

summer vegetable ragout, toasted garlic, brown butter, Pecorino Romano • 15

cannelloni of rabbit braised in olive oil, lemon and thyme

artichokes, kalamata olives, fresh ricotta, tomato fennel sauce • 15/29

Burgundy escargots stewed in fennel Pernod cream

mirepoix vegetables, tarragon foam, tiny sourdough croutons • 15

cornmeal fried Cape May Salt oysters

broken custard with Lancaster county bacon, chives and crème fraiche, horseradish sabayon • 15

• mains •

organic Lancaster county chicken braised with white wine, tarragon and crème fraiche

chanterelle mushrooms, fava beans, fingerling potatoes • 26

beer batter fried soft shell crab 'sandwich'

heirloom tomato confit, toasted brioche, bacon lardon, grilled corn, baby basil, avocado aioli • 34

pan roasted Barnegat Light day boat sea scallops

artichoke and Yukon gold potato puree, shaved fennel and red onion salad, tapenade butter • 32

Liberty Farms duck breast glazed with fennel, honey and lavender

golden beet and hazelnut risotto, baby beet greens, caramelized peach, peach gastrique • 30

pan seared calotte of beef

potato-goat cheese pave, butter braised royal trumpet mushroom, charred asparagus, mushroom ketchup • 31

• desserts •

warm summer fruits crisp, brown sugar topping, whipped ricotta • 9

chocolate malted pot de creme, vanilla whipped cream • 9

coconut jasmine rice pudding, toasted coconut, coconut caramel • 8

Large Group Private Dining available in our Second Floor Dining Room

Modern French · BYOB
Serving Dinner Tuesday Through Saturday
7 North Third Street · Philadelphia, Pennsylvania · 215-931-1560
Chef/Owner Michael H. O'Halloran