

Bistro

• 7 •

Dinner Menu for January, 2012

• Appetizers •

Creamy Potato, Parsnip, and Celery Root Soup
rosemary smoked rainbow trout mousse, trout caviar, watercress puree • 12

Organic Baby Romaine Salad
creamy parmesan vinaigrette, crispy fried capers, deviled egg with boquerone • 12

Roasted Red and Yellow Beet Terrine
Maytag blue cheese, bulls blood greens, candied kumquat, pomegranate vinaigrette • 12

Wild Burgundy Escargot Stew en Croute
fennel Pernod cream, mirepoix vegetables, buttery pie crust • 14

Cornmeal Fried Oysters
broken custard with chives, wild boar ham, horseradish sabayon • 14

Star Anise and Burgundy-Braised Wild Boar Rilette
cherry-black pepper gelée, toasted almond cream, cocoa-coffee streusel • 13

• Entrées •

Pan Roasted Organic Free Range Chicken Breast and Truffled Chicken Leg Roulade
roasted Brussels sprouts, carrots, potatoes, purple pearl onion, roasted chicken-crème fraiche broth • 24

Butter Poached Chatham Cod Filet over Creamy Toasted Hazelnut and Chanterelle Risotto
charred asparagus spears, crispy elephant garlic chips, sherry-brown butter sauce • 26

Veal Cheeks Slowly Poached in Chardonnay and Thyme Cream
roasted cauliflower crepe, caraway béchamel, crispy veal sweetbreads, sauce Bordelaise • 28

Crispy Skin Peking Duck Breast, Pan Seared Foie Gras, and Pork Belly Confit
cassoulet style white beans stew, glazed baby turnips, wilted turnip greens, roasted duck jus • 31

Natural Beef Short Ribs braised with Burgundy, Garlic and Rosemary
potato-chive puree, butter braised celery, roasted bone marrow, pan jus reduction • 30

• Desserts •

Cheese: Delice de Bourgogne: rich, buttery triple-cream cow's milk from Normandy
with local honey, pistachio brittle, burgundy caramel, grainy Dijon • 14

Vermont Maple Syrup Crème Brûlée • 7

Chocolate Malted Pot de Crème, Vanilla Whipped Cream • 7

Coconut Rice Pudding, Toasted Coconut, Coconut Macaroon, Coconut Caramel • 7

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.