

# Bistro

## • 7 •

### Dinner Menu for September, 2010

#### • Appetizers •

Green Vegetable Gazpacho, Heirloom Tomato Sorbet, Pickled Cucumber, Crème Fraiche · 11

Organic Butter Lettuces, Shaved Red Onion and Radish, Buttermilk Vinaigrette · 10

Roasted Beet Terrine, Fresh Chevre, Pickled Fennel, Baby Arugula, Strawberry Vinaigrette · 12

Potato Gnocchi, Corn, Summer Squash, Chanterelles, Bacon, Brown Butter, Scallion Oil · 13

Wild Burgundy Escargot, Fennel-Pernod Cream, Mirepoix Vegetables, Tiny Sourdough Croutons · 14

#### • Charcuterie •

Jambon Persillé: Ham and Parsley Terrine, Cornichon, Onion Relish · 12

Pistachio-Crusted Duck Liver Mousse, Duck Pastrami, Pickled Red Onion · 14

Burgundy, Star Anise and Black Pepper Braised Wild Boar Rillettes, Sundried Cherries · 14

#### • Entrées •

Pan Roasted Organic Chicken Breast with Chive Potato Puree  
roasted carrots, Brussels sprouts and purple pearl onions, pickled chanterelles, tarragon butter · 23

Striped Bass Filet Roasted with Lemon, Fennel and White Wine  
Prince Edward Island mussels, tomato-saffron broth, marinated fennel salad, white bean puree · 27

Slow Roasted, Bacon Wrapped Atlantic Salmon Filet over Sage-Hazelnut Spaetzle  
braised nappa cabbages, roasted oyster mushrooms, toasted hazelnuts, burgundy butter sauce · 24

Crispy Pan Seared Day Boat Sea Scallops over Cauliflower Puree  
caramelized cauliflower, caraway brown butter sauce, steamed butter lettuces · 29

Peking Duck Breast braised with Sweet and Sour Lavender-Peach Gastrique  
honey-roasted peach, warm bacon-black beluga lentil pilaf, toasted pistachios, frisee greens · 26

#### • Desserts •

##### Cheese :

Chaource (young, soft, creamy cow's milk with slight mushroom scent)

Époisses (pungent, meaty, washed-rind cows-milk)

Saint Agur Blue (tangy, balanced double cream cow's milk blue) · 12

Lemon Scented Panna Cotta, Fresh Berries · 7

Chocolate Malted Pot de Crème, Chocolate Macaroon, Vanilla Whipped Cream · 7

Coconut Rice Pudding, Hazelnut-Brown Butter Tuile, Toasted Coconut, 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.