

Bistro

· 7 ·

Chef's Tasting Menu
February 2010

Potato-Chanterelle Ragout with Poached Farm Egg
bacon lardon, Dijon vinaigrette

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Potato Gnocchi, with Roasted Butternut Squash,
walnuts, sage brown butter, Pecorino Romano

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Roasted Striped Bass Filet over Toasted Almond Risotto
roasted asparagus spears, lemon thyme butter sauce

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Beef Shortrib Ragout over Mashed Potato Ravioli
grilled radicchio, natural pan jus reduction

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Coconut Jasmine Rice Pudding
coconut caramel, vanilla whipped cream

· 35 ·

*Available Sunday through Thursday
No substitutions please*

A Contemporary French Bistro · BYOB
Serving Dinner Tuesday to 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.