

# Bistro

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## Tasting Menu August 2013

**green vegetable gazpacho**

heirloom tomato sorbet, pickled cucumber relish, buttermilk ice

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**red and yellow beet terrine**

local chevre, pickled fennel, bull's blood greens, strawberry vinaigrette

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**marinated tiny heirloom tomatoes salad**

corn pudding, grilled corn, corn crumbs, baby basil

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**cornmeal fried Cape May Point oysters**

broken custard with Lancaster County bacon, chives and crème fraiche, horseradish sabayon

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**Parisian style gnocchi**

summer vegetable ragout, toasted garlic, brown butter, pecorino Romano

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**beetsicle:** red and yellow beet sorbets, honey whipped chevre, candied thyme

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**pan roasted Barnegat Light day boat sea scallop**

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

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**Chinese five spiced Peking duck breast**

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

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**warm summer fruits crisp,** brown sugar topping, honey whipped ricotta

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**chocolate malted pot de creme,** vanilla whipped cream, chocolate tuille

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*Available Tuesday through Friday*

*Sorry, no substitutions*

Large Party Private Dining Available in Our Second Floor Dining Room

**Modern French · BYOB**

**Serving Dinner Tuesday to Saturday**

**7 North Third Street · Philadelphia, Pennsylvania 215-931-1560**

**Chef/Owner Michael H. O'Halloran**