

Bistro

· 7 ·

Chef's Tasting Tour Menu May, 2012

Chilled Green Vegetable Gazpacho
heirloom tomato sorbet, pickled cucumber relish, crème fraiche

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Whipped Duck Liver Mousse in Savory Sesame Cone
toasted pistachio brittle, red onion relish

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Quail Egg Ravioli
bacon and corn cream, sheep's milk ricotta, roasted chanterelles

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Herbed Gnocchi tossed with Morel Mushrooms and Local Asparagus
toasted garlic butter, ramp puree, mushroom cream, parmesan fondue

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Jumbo Lump Crab Salad rolled in Avocado Ribbons
baby arugula leaves, puffed red jasmine rice, salmon caviar crème fraiche, tomato oil

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Beetsicle: Red and Yellow Beet Sorbet, Honey-Whipped Chevre, Strawberry Vinaigrette, Candied Thyme

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Olive Oil, Lemon and Thyme Poached Skate Filet
Prince Edward Island mussels, chorizo, Israeli couscous, saffron broth, tapenade

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Charcoal Roasted Leg of Lamb
Yukon Gold potato and olive oil gratin, eggplant-roasted red pepper relish, lamb's lettuce salad

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Vanilla-Goat's Milk Custard, Nougatine Crisp, Candied Meyer Lemon Peel

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Chocolate Malted Pot de Creme, Malted White Chocolate Crumbs, Chocolate Tuille

· 50 ·

*Available Sunday through Friday
Sorry, no substitutions*

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