

# Bistro

• 7 •

## Large Party Menu Fall/Winter 2014

### • Starters •

**Sweet Potato and Caramelized Apple Bisque, Brown Butter, Pecan Streusel**

**Chopped Organic Romaine and Radicchio Salad with Apples**

roasted garlic-honey vinaigrette

**Herbed Parisian-Style Gnocchi**

cider roasted butternut squash, spiced walnuts, sage-brown butter, Pecorino Romano

### • Mains •

**Slow Roasted Atlantic Salmon Filet**

creamy white beans, butter braised leeks, burgundy-thyme butter sauce

**Herb Roasted Organic Free Range Chicken**

potatoes whipped with crème fraiche, roasted baby root vegetables, chicken jus reduction

**Beef Short Ribs braised with Burgundy, Rosemary, and Garlic**

potato and celery root puree, butter braised celery, pan jus reduction

**Roasted Butternut Squash Risotto**

toasted hazelnuts, , Parmesan, baby arugula greens, crispy elephant garlic chips

### • Desserts •

**Chocolate Malted Pot de Crème**, vanilla whipped cream

**Coconut Rice Pudding**, toasted coconut, coconut caramel

Modern French · BYOB  
Serving Dinner Tuesday Through Saturday  
7 North Third Street · Philadelphia, Pennsylvania · 215-931-1560

Chef/Owner Michael H. O'Halloran