



Family Dinner

A three-course menu, served family-style.
Offered to parties of two people or more.
Entire party must participate. No substitutions please.

Les Entrées

(First Courses)

SALADE PÉRIGOURDINE

Chopped salad of bibb lettuce, baby arugula, watercress, apple, walnuts, foie gras, sheep's milk cheese, walnut vinaigrette, croutons

Plats Principaux

(Main Courses)

Choose one meat, one vegetable, and one starch

BLANQUETTE DE VEAU

Braised veal, veal cream sauce

~OR~

TRUITE MAISON

Pan-seared trout, grapefruit beurre blanc, grapefruit segments

~OR~

POULET À LA CATALANE

White wine-braised chicken, bacon, lemon

HARICOT VERTS

~OR~

FONDUE DE POIREAUX ET ROQUETTE

Creamed baby arugula and leeks

FRICASSÉE LENTILLE

Ragout of Puy lentils, celery, carrots, shallots, butter

~OR~

GRATIN DE PÂTES FAÇON PEGGY

Macaroni and cheese

Desserts

TERRINE DE MOUSSE AU CHOCOLAT

Chocolate mousse "terraine", whipped cream, raspberries

623 South 6th Street, Philadelphia, PA 19147 · 215-925-8000

CHEF/PROPRIETOR: PETER WOOLSEY

EXECUTIVE CHEF: KENNETH BUSH

GENERAL MANAGER: BRET LYONS