



## Family Dinner

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

### **Entrée** (First Course)

#### SALADE AUX CHÈVRE CHAUD

Bibb lettuce, watercress, frisée, raddichio, endive, radishes, haricots verts, Dijon tarragon vinaigrette, warm Boucheron cheese toast

### **Plats Principaux** (Main Courses)

Choose one meat and any two side dishes

#### CONFIT DE CANARD

Duck leg confit, green peppercorn sauce

~OR~

#### TRUITE MAISON

Pan-seared trout, caper lemon brown butter, parsley

~OR~

#### POULET RÔTI À LA MOUTARDE DE DIJON

Roasted chicken, Dijon mustard cream sauce, crimini mushrooms

#### HARICOTS VERTS

French green beans, butter, shallots

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#### POMMES PERSILLÉES

Butter-roasted baby potatoes, parsley

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#### ÉPINARDS SAUTÉS À L'AIL

Spinach, roasted garlic, butter

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#### GRATIN DE PÂTES FAÇON PEGGY

Macaroni and cheese

### **Dessert**

#### MILLE FEUILLE AUX FRAMBOISES

Caramelized puff pastry, vanilla pastry cream, fresh raspberries

Peter WOOLSEY, Chef/Proprietor

Kenneth BUSH, Executive Chef

Liz BOLESKAVSKY, General Manager

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[www.BistrotLaMinette.com](http://www.BistrotLaMinette.com)