



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 PERIGOURDINE

Mesclun lettuces, bacon lardons, crushed walnuts, brown butter croutons,
sliced foie gras, walnut vinaigrette

Plats Principaux (Main Courses)

Choose one meat and any two side dishes

PORC RÔTI

Prune-stuffed pork loin, sherry vinegar jus

~OR~

TRUITE MAISON

Pan-seared trout, caper lemon buerre blanc, parsley

~OR~

CONFIT DE CANARD

Confit duck legs, duck jus

HARICOTS VERTS

French green beans, butter, shallots

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POMMES PERSILLÉES

Butter roasted fingerling potatoes, parsley

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#### CHOUX BRUXELLES

Roasted Brussels sprouts

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#### GRATIN DE PÂTES FAÇON PEGGY

Macaroni and cheese

### **Dessert**

#### GATEAUX MOUSSE AU CHOCOLAT

Chocolate mousse cake, crème Chantilly

Peter WOOLSEY, Chef/Proprietor

Kenneth BUSH, Executive Chef

Liz BOLESKAVSKY, General Manager

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