

Center City District Restaurant Week January 2022

RW Cocktail La Sirène Knob Creek Rye, Byrrh Grand Quinquina, Apricot

First Course

Soupe de Potiron

Roasted butternut squash soup, crème fraîche, sage, nutmeg, pumpkin seed

Escargots à la Bourguignonne

Burgundy snails, garlic herb butter, croutons

Terrine de foie gras

Housemade foie gras terrine, brioche toast, apple butter, crème fraîche, black pepper honey, toasted pecans, frisée

Salade d'endives

Endive, frisée, radicchio, Roquefort cheese, grapefruit, gingered pears, walnut vinaigrette, toasted walnuts

Œuf du pêcheur

Fisherman's style poached egg, toast, mussels, tarragon cream

Second Course

Joues de porc

Braised pork cheeks, warm spice, Puy lentils, flageolet beans, carrots, Brussels sprouts, orange, hazelnuts

Lapin rôti à la moutarde

Mustard-braised rabbit, house-made tagliatelle, rabbit jus

Truite meunière

Miller-style trout, haricots verts, fingerling potatoes, toasted almonds, lemon brown butter

Chou Farci

Cabbage stuffed with porcini, cremini and royal trumpet mushrooms; Puy lentils, red wine reduction, watercress sauce

Coq Au Vin

Red wine-braised half chicken, fingerling potatoes, bacon lardons, roasted mushrooms, caramelized pearl onions

Dessert Course

Mille Feuille aux Framboises

Caramelized puff pastry, vanilla pastry cream, raspberries, raspberry sauce

Crème Brulée

Vanilla Custard, caramelized sugar, blackberries

Gâteau aux pommes

Apple cake, vanilla ice cream, caramel sauce

Assiette de Fromages

Selection of two French cheeses, salad, toast, seasonal jam

Glaces et Sorbets

Daily Selection of house-made ice creams and sorbets