



Tasting Menu

January 9th - January 12th

Dorade

cured sea bream, meyer lemon,
turmeric, green papaya

Soup au Pistou

beans, preserved tomato, dried venison

Thon

ahi tuna, basmati rice & beets, vanilla,
carrot sauce

Foie Gras

kumquat confit, pistachio gastrique,
pumpkin bread, blood orange bigarade

Agneau

lamb saddle & braised neck wellington,
rutabaga, brussel sprouts, natural jus

Truffle Brie

grape jam

Hot Chocolate Soufflé

goat milk creme anglaise

Chef Pierre Calmels

Menu at \$115 per guest

[not including 8% taxes and gratuity]

1009 S. 8th Street Philadelphia, PA 19147

* Consuming raw or undercooked meats, poultry, seafood, shellfish or egg
may increase your risk of foodborne illness. **

Wine Suggestions



Domaine Vocoret et Fils
Chablis 2015



Clos de l'Oratoire
Chateauneuf du Pape