

Bistro

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Dinner to benefit The Food Trust
Wines by Moore Brothers
April 22, 2010

Roasted Red and Yellow Beet Terrine with Chive-Goat Cheese Fondant
baby arugula, burgundy caramel

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Potato Gnocchi tossed with Jumbo Lump Crab in Buttery Saffron-Crab Broth
asparagus, maitake mushrooms, tarragon

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Herb Roasted Striped Bass Filet over Toasted Almond-Chanterelle Mushroom Risotto
haricots verts, lemon-brown butter vinaigrette

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Burgundy and Rosemary Braised Beef Shortrib with Duck Fat Fried Potatoes
creamed spinach flan, natural pan jus reduction, foie gras butter

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Chocolate Malted Pot de Crème with Vanilla Whipped Cream
pistachio brittle, vanilla sugar cookie

A Contemporary French Bistro · BYOB
Serving Dinner Tuesday Through Sunday
7 North Third Street · Philadelphia, Pennsylvania · 215-931-1560
Chef/Owner Michael H. O'Halloran
Bistro 7 uses local, sustainable produce, fish, meats and poultry whenever possible.