

a.kitchen

RESTAURANT WEEK 2024

choose one per course 60 pp

THIS, THAT, + THE OTHER THING 16.
tres generaciones tequila, jamaican rum, pineapple,
cinnamon, oloroso sherry, lime

for the table

GOUGÈRES

comté + black pepper

to start

CHICKPEA PANISSE

koginut squash tahina, grilled broccoli, sumac onions

LIGHTLY GRILLED TUNA

kyoto carrot harissa, taggiasca olives, squid ink vinaigrette

CHICKEN LIVER TOAST

smoked date mustard, pine nuts, buttered country bread

WINTER CITRUS SALAD

castelfranco radicchio, speck ham, crème fraîche, horseradish

LITTLENECK CLAMS

spinach, napa cabbage, lemongrass broth

followed by

RICOTTA ROSETTE

winter squash velouté, chanterelles, sage, brown butter

ROASTED FLUKE

romaine, glazed potato, lobster butter dashi

HALF CHICKEN

escarole, kale + pistachio pistou, polenta, foie gras jus

PORK CHEEK BOURGIGNON

pomme puree, roasted brussels kraut, bacon + red wine sauce

to finish

BUTTERMILK PANNA COTTA

DIRTY CHAI POT DE CREME

TARTE TATIN

aka.

RITTENHOUSE SQUARE

CONSUMING RAW OR UNDERCOOKED FOODS
MAY INCREASE A CHANCE OF FOODBORNE ILLNESS
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

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