

a.kitchen

Center City Restaurant Week

\$60 for 3 courses

Featured Cocktail

B-side \$17

roku gin, matcha tea, alpe genepy,
luxardo bitter bianco, japanese plum

to start GOUÈRES

first course

(choose one)

CHICKPEA PANISSE

eggplant tahina, grilled broccoli, saffron vinaigrette

BLUEFIN TUNA

kumquat sambal, chili, sweet potato

CHICKEN LIVER TOAST

miso poached pears, mustard, country bread

STEAMED MUSSELS

leeks, shiitake mushroom broth, garlic bread

second course

(choose one)

RICOTTA ROSETTE

onion soubise, chanterelle, brown butter, sage

STEELHEAD TROUT

green lentils, cauliflower, vadouvan cream

DUCK CONFIT

red cabbage, herbed potato, cider + mustard jus

PORK SAUSAGE

castel valley mill grits, broccoli gai lan, bordelaise jus

dessert

(choose one)

DIRTY CHAI POT DE CREME

PANNA COTTA + CITRUS

HAZELNUT + CARAMEL PARIS BREST *(for 2)*

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