

CENTER CITY RESTAURANT WEEK

\$60 for 3 courses

featured cocktail

RYE GUY SAYS 17.

knob creek rye, bitteroma rosso, spanish sweet vermouth,
artichoke apertif, coffee liquor

to start

GOUGÈRES

comté + black pepper

first course

(choose one)

CHICKPEA PANISSE

burnt eggplant, broccoli, saffron vinaigrette

BLUEFIN TUNA

smoked tuna xo, winter radish, makrut lime mayo

CHICKEN LIVER TOAST

cranberry membrillo, smoked almond, country bread

BADGER FLAME BEETS

raddchio, carrot, garlic yogurt, cherry tapenade

second course

(choose one)

RICOTTA ROSETTE

onion soubise, chanterelle, brown butter, sage

COD + MUSSELS CHOWDER

leeks, fennel, french fingerlings, rutebega broth

DUCK LEG CONFIT

brussels sprouts, sweet potato gratin, vadouvan

BEAUJOLAISE PORK SAUSAGE

bacon, green lentils, maitake mushrooms

dessert

(choose one)

DIRTY CHAI POT DE CRÈME

VANILLA + CARDAMOM PANNA COTTA

PISTACHIO DATE CAKE

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