

P PHILLY WINE WEEK

March 22nd -24th and March 26th -29th

50

Not inclusive of tax or gratuities

Green Circle Chicken Terrine

Foie Gras, Spring Onion, Watercress

Sauvignon Blanc/Semillon Blend, Château Magneau, Graves, France 2016

Veal Cannelloni

Morel Mushroom, English Pea, Époisse

Merlot Blend, Château Martinat, Côtes de Bourg, France 2014

Strawberry Rhubarb Tart

White Chocolate Anise Crèmeux

Semillon Blend, Château Roumieu-Lacoste, Sauternes, France 2015

Jon Cichon – Executive Chef
Doug Allen – Executive Sous-Chef

Jean-Paul Cantave – Ass. Food & Beverage Director
Hai Tran – Beverage Director