



# THE INTERNATIONAL CULINARY SCHOOL<sup>SM</sup>

at The Art Institute of Philadelphia

## ***Petite Passion***

**Winter Menu I**

January 18 – February 16

Choice of Salad

**Chicory Salad**

*Mustard Vinaigrette & Balsamic Cranberries*

**Shaved Fennel Salad**

*Kalamata Olives & Blood Orange Vinaigrette*

**“Caesar Salad”**

*Parmesan Flan, Braised Romaine, Polenta Croutons*

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Choice of Appetizers

**Lobster Bisque**

**Seared Diver Scallop**

*Veal Marrow, Celery Root, Truffle Butter*

**Charcuterie Plate**

*Country Pate, Rabbit Sausage, Foie Gras Brulee*

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Choice of Pasta

**“Life is a combination of magic & pasta.”** - Federico Fellini

**Risotto**

*Pears & Gorgonzola Cheese*

**Gnocchi**

*Wild Boar Ragu & Ricotta Salata*

**Spaghetti alla Chitarra**

*Squid Ink, Calamari, Sea Urchin*

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Choice of Entrée

**Short Ribs**

*Mashed Sunchokes, Swiss Chard, Horseradish Gremolata*

**Miso-Marinated Chilean Sea Bass**

*Crispy Tofu, Edamame Puree, Kumquat Butter*

**Chicken Breast**

*Apple Puree, Brussels Sprouts, Natural Jus*

**Veal Trio**

*Braised Cheeks, Crisp Sweetbreads Seared Tenderloin*

Prix Fixe Dinner \$25.00 All Inclusive\* of Tax and Beverage

Tipping is Not Required

**Our Beverage Selection**

Iced Tea, Coffee and Tea

**Specialty Beverages-Not Included**

Soda.... \$1.00    Pellegrino.... \$2.00

Espresso.... \$2.00    Cappuccino.... \$3.00

***Petite Passion is Available for Private Parties!***