

· FIRST COURSE SELECTIONS ·

ESCARGOTS

Wild Burgundy Escargots, Hearts of Palm, Granny Smith Apple, Crouton, Wasabi Aioli. 19.

LOBSTER FETTUCINE

Maine Lobster, Hudson Valley Foie Gras, Wild Hedgehog Mushrooms, Edamame, Exotic Mushroom Nage. 24. Available as an Entrée. 45.

SCALLOP CRUDO

Dayboat Scallops, Radicchio, Upland Cress, Passion Fruit, Thai Chili Oil. 18.

CARAMELIZED SALSIFY SOUP

Mayan Prawn, Parmesan and Truffle Flan. 18.

PHEASANT

Grilled Pheasant Breast, Chestnut Tortellini, Lady Apple, Caramel, Smoked Yogurt. 19.

FOIE GRAS

Ginger Snap Crusted Hudson Valley Foie Gras, Candied Kumquats, Gastrique, Peanut Molé Sauce. 21.

YELLOWFIN TUNA

Spicy Tuna Tartare, Cured Egg Yolk, Roasted Red Pepper, Crispy Soba Noodles, Aged Balsamic. 19.

VEAL SWEETBREADS

Caraway Dusted Crispy Veal Sweetbreads, Frisée, Haricots Verts, Manzanilla Olives, Tomatoes, Quail Egg, Smoked Asiago. 18.

ROASTED BEET SALAD

Organic Baby Beets, Haricots Verts, Baby Greens, Pistachio, Goat Cheese. 16.

· SECOND COURSE SELECTIONS ·

BLACK SEA BASS

Plancha Seared Wild Black Sea Bass, Cauliflower, Oysters, Caviar, Brown Butter Powder, Banyuls Reduction. 37.

BRODETTO

Monkfish, Little Neck Clams, Prawn, Calamari, Escarole, Green Olive, Tomato, Saffron, Shellfish Broth. 37.

ATLANTIC SKATE

Parmesan Dredged Skate Wing, Fingerling Potatoes, Broccolini, Shallots, "Piccata" Sauce. 36.

SALMON DUO

Seared Scottish Salmon, Celery Root, Royal Trumpet Mushrooms; Salmon Tartare, Grapefruit, Radish, Mâche. 36.

DAYBOAT CHANNEL SCALLOPS

Plancha Seared Sea Scallops, Smoked Turnip Risotto, Brussels Sprouts, Pine Nuts, Squid Ink Nage. 37.

MAINE LOBSTER

Butter Poached Maine Lobster, Myer Lemon, Kohlrabi, Moroccan Couscous, Menthol Foam, Mandarin Tea Emulsion. 45.

MUSCOVY DUCK

Crispy Skin Hen Breast, Butternut Squash, French Green Lentils, Chestnut, Cranberries, Apple, Duck Jus. 38.

SQUAB

Sous Vide Organic Squab Breast, Roasted Squab Legs, Fennel, Foie Gras, Cocoa Oil. 39.

VEAL CHEEKS

Burgundy Braised Veal Cheeks, Potato Gratin Pavé, Baby Beets, Natural Jus. 38.

BERKSHIRE PORK

Herb Rolled Pork Tenderloin "en Crêpinette", Caraway, Braised Pork Belly, Tuscan Kale, Pancetta Croquette, Violet Mustard. 38.

· TASTING MENU ·

The seven-course winter tasting menu offered on a daily basis reflects the market's freshest ingredients and Executive Chef Andrew Masciangelo's inspiration.

Ninety-eight dollars per guest.

The tasting menu is an experience for the entire table.

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The Sommelier is pleased to offer a wine pairing with each course.

Forty Dollars per guest.

This is just a sample of the wonderful cuisine offered at Savona.

www.philadelphiacuisine.com