KRAFTWORK

Issued for Review 5/3/2010

19125

PA

PHILADELPHIA

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BILL OF FARE

PRE-PROJECT PLAN

⊕ Oysters in the Raw:

Original Blue Point Great South Bay

2.5 ea

Tomahawk Shinnecock Indian Reserve

3 ea

⊕ Crispy Pork Terrine

Pickled red onions ▶ honey mustard ▶ parsley caper salad

Baby Romaine Salad

Roasted red peppers ▶ grilled red onions ▶ pepperonchini ▶ spicy croutons ▶ lemon mustard dressina

Chicken Liver Mousse

Cornichons ▶ toast points

Ricotta Dumpling

Wilted Swiss chard ▶ roasted pepper Harissa sauce

PRODUCTION SCHEDULE

Burger

Lettuce ▶ pickles ▶ toasted garlic and herb fries

Pick one cheese and one onion

Grafton 2 year Cheddar ~ Point Reyes Blue ~ caramelized onion ~ bacon onion jam

Trout BLT

Bacon lettuce tomato ▶ gribiche sauce ▶ salt and vinegar chips

Beer Can Chicken Sandwich

Fried long hot peppers and onions ▶ sharp provolone ▶ red cabbage and apple slaw

Falafel Sandwich

Flat bread ▶ yogurt ▶ cucumbers ▶ pickled vegetable

DESIGN TEAM AGENDA

⊕ Vegetable Board

Eggplant squash terrine ▶ mixed seasonal vegetables ▶ sesame lemon dip ▶ faux gras

Charcuterie Board

Bacon wrapped rabbit terrine ▶ Prosciutto Americano ▶ Sauccison Sec ▶ Morcilla de Cabolla

Cheese Board

Chef's selection of four artisanal cheeses

Flatbread Pizza Margherita

Fresh mozzarella > tomato sauce

Mussels & Fries

Garlic pilsner broth ▶ garlic and herb frites ▶ Yards Porter mustard aioli

SIDE NOTES

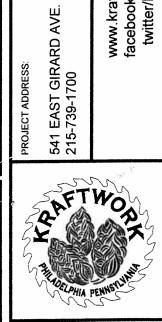
- Toasted garlic and herb fries / Yards Porter mustard aioli
- Salt and vinegar chips
- Pickled vegetables
- Garlic and herb flat bread

FINISHES

⊕ Chocolate Terrine Mixed berry coulis ▶ salted walnut brittle

- Blue Cheese Panna Cotta
- Pork Krispy Treats

Chocolate ▶ marshmallow ▶ bacon



MT.1

Chef Michael N. Thomas