

# KRAFTWORK

Issued for Review

5/3/2010

## 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 dressing
- ⊕ **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 ▶ Saucisson 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

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