

Saute

Celiac Awareness

March 28, 2010

First Course

Vegetable Soup, Beet Chips, Micro Arugula

Or

Red Oak Lettuce, Chestnuts, Celery Root, Red Onion, Raspberry, Buttermilk Citronette

Second Course

Wild Striped Bass, Coriander Gnocchi, Mushrooms, Sundried Tomatoes, Carrots

Or

Country Fried Chicken, Brussel Sprouts, Apples, Lentils, Dijon Vinaigrette

Or

Wild Boar Shank, White Beans, Gardenia, Pea Greens

Or

Tempura Tofu, Soba Noodle, Carrots, Scallion, Edamame, Sesame Sauce

Third Course

Flourless Chocolate Cake, Raspberry, Caramel, Rosemary Buttermilk Gelato

Or

Blood Orange Flan, Pomegranate Syrup

\$45 Per Person

Not Including Tax and Gratuity

A Portion Of The Sales Will Be Donated To The NFCA

775 S. Front St | Philadelphia, Pennsylvania

Dinner Available Tuesday Through Sunday | Brunch Available Sunday

Sauteonline.com

Executive Chef Nicholas J. Cassidy Is Great Trained Certified