



RITTENHOUSE ROW CULINARY COLLECTIVE

EXTRAORDINARY EPICUREAN EXPERIENCES
FROM RITTENHOUSE ROW'S BEST CHEFS
August 4-7, 2014

RITTENHOUSE ROW CULINARY COLLECTIVE EVENTS INCLUDE:

The Chef's Counter at a. Kitchen

August 4–August 7; 5:00–10:00 P.M.

135 S. 18th Street

(215) 852–7030

<http://www.akitchenandbar.com/>

Reservations required, limited availability

Guests will enjoy the six-course summer menu sampling some of Chef Eli Kulp's most popular dishes as well as a few seasonal surprises and will be seated at the Chef's Counter surrounding Chef Kulp's open kitchen

\$65/person plus tax and gratuity

\$25/person optional wine pairing

Alma de Cuba

August 6

1623 Walnut Street

(215) 988–1799

<http://www.almadecubarestaurant.com/>

Chef Scott McLeod

1st Course: Salmon tiradito, habanero–kumquat compote, crispy lotus root

2nd Course: Foie Gras with crispy cream cheese arepa, roasted apples, guava gastrique

3rd Course: Lavender lime cured black bass, truffled bannana mojo

4th Course: Pork belly picadillio, boniato gnocchi, fresh herbs, shaved idiazabel

5th Course: Corn crusted dorade, creamed chipotle tamarindo collards, aji amarillio butter

6th Course: Smoked ribeye, heirloom tomatoes, arugula, cabrales, mushroom escabeche

7th Course: Sweet corn tres leches with cherry pearls, peach sorbet and corn crumble

\$85 per Person

tax and gratuity not included.

Bar Volver

August 6; 5:00–7:30 P.M.

300 S. Broad Street

(215) 670–2303

<http://philadelphia.volverrestaurant.com/>

Wednesday, August 6th from 5–7:30 p.m. \$8 cocktails and special bar bites (menu to follow)

The Corner Foodery + DiBruno Bros.

August 4–August 5

1710 Sansom Street

(215) 567–1500

<http://thecornerfoodery.com/>

Beer and cheese class at The Corner Foodery

The Crow and The Pitcher

August 5–August 7

267 S. 19th Street

(267) 687–2608

<http://crowandthepitcher.com/>

Le Bec–Fin Degustation August 5–7th

Guest Chef– Chef Georges Perrier

Amuse Bouche: “Œuf Brouillés,” Summer Truffles

1st Course : “Galette de Crabe”, Green Beans, Endive, Whole Grain Mustard Emulsion

Fish: Black Bass, Crispy Basmati Rice, “Sauce Baumaniere”

Meat: Pan Roasted Lamb Loin, “Pommes Anna, Ratatouille,” Thyme Sauce

Cheese: Pierre Robert, Époisses, Whipped Honey and Raisin Walnut Bread

Sorbet: “Sorbet Framboise,” Chilled Grey Goose Vodka

Dessert: Floating Island, Poached Meringue, Crème Anglaise

\$120/person for 7 Course or \$60/person–4 Course: Fish or Meat, Cheese or Dessert

Devon Seafood Grill

August 4–August 7; 5:00–9:00 P.M.

225 S. 18th Street

(215) 546–5940

<http://www.devonseafood.com/>

Chef Scott Carroll’s Summer Tasting Dinner, four course dinner, \$55/person (not including drinks)

August 4–7, from 5:00–9:00 p.m.

1: Saffron and seafood: Saffron broth with lobster, scallops, and shrimp

2: Blini with eggplant caviar: Yukon potato cakes with eggplant, sweet peppers, and caviar

- 3: "Surf and Turf": Roasted Oxtail and Seared Monkfish with Salsify and Cepes
4: "PB&J": Peanut butter truffles with Fresh made Jellies

Wines: We have picked two French wines that we feel pair exceptionally well with this meal:

Martinetti Caci Minaia 2012

Basilisco Sophia 2012

El Rey

August 4

2013 Chestnut Street

(215) 563-3330

<http://www.elreyrestaurant.com/>

Chef Dionicio Jimenez

For the Table

Truffle guacamole & chips

1st Course (choose one):

Watermelon and mozzarella salad with balsamic vinaigrette

Octopus salad with fava beans and mixed peppers

Cocktail Pairing:

2nd Course (choose one):

Huitlacoche ravioli with poblano and zucchini sauce

Chipotle fettuccini with carnitas carbonara

Cocktail Pairing:

3rd Course (choose one):

Tuna and foie gras with artichoke sauce

Halibut with grasshopper crust

Cocktail Pairing:

4th Course (choose one):

Avocado cannelloni chicken breast aji Amarillo pepper, black bean puree and queso fresco crema

Rib eye with heirloom tomato salad

Cocktail Pairing:

5th Course (choose one):

Guava tiramisu

Zapote negro (black persimmon) panna cotta

Cocktail Pairing: TBD

\$85 per person

(tax and gratuity not included)

Lacroix

210 W Rittenhouse Square 2nd Floor

(215) 790-2533

<http://www.lacroixrestaurant.com/>

Meritage

August 5-7

500 S. 20th Street

(215) 985-1922

<http://www.meritagephiladelphia.com/>

August 5-7. Meritage Wine and Dine-Chef Tasting Amuse and four courses with wine pairing for \$75/person

Oyster House

August 5; 5:00-10:00 P.M.

1516 Sansom Street

(215) 567-7683

<http://oysterhousephilly.com/>

Tuesday August 5th; 5PM-10PM

National Oyster Day

Chef Brett Naylor's special menu celebrating National Oyster Day

\$50.00/person

Menu:

1st: Oysters on the Half Shell

2nd: Grilled Oysters Bagna Cauda

3rd: Fried Oysters, Grits, Black Eyed Peas, Bacon, Tabasco

4th: Oysters Pan Roast, Blackened Shrimp Butter

Rouge

August 7

205 S. 18th Street

(215) 732-6622

<http://www.rouge98.com/>

August 7

Chef Sam Noh partners with Chef Hope Cohen to feature recipes from Hope's book Fast Fresh + Simple. Four-course dinner with a signed copy of Hope's cookbook is \$80. An additional wine pairing is offered for \$20.

Menu pasted below.



Rittenhouse Row Culinary Collective

Samuel Noh & Hope Cohen
featuring recipes from "fast fresh + simple"



first

artichoke bruschetta

chilled green pea soup with mint

Bellavista Rose Brut- Franciacorta, Italy 2008



second

shrimp with sherry and garlic
cilantro corn . avocado tomatillo puree

odeon's crab cake
lemon asparagus . remoulade

Neal Family Sauvignon Blanc- Napa, California 2013



third

new york strip steak with dad's steak sauce
potato gratin . cipollini onions with sherry vinegar

Cune "Imperial" Gran Reserva- Rioja, Spain 2007

grilled greek island chicken
greek orzo salad

Truchard Roussanne- Carneros, California



fourth

custard cake with raspberries

Adelsheim "Deglace" Dessert Pinot Noir- Willamette Valley, Oregon- 2012

chocolate faux pot de crème
Bila Haut- Rivesaltes, France

Executive Chef
Samuel Noh

Russet

1521 Spruce Street

(215) 546-1521

<http://www.russetphilly.com/>

Sbraga

August 4–August 7

440 S. Broad Street

(215) 735-1913

<http://www.sbragadining.com/>

August 4th–7th

\$80 per person

\$40 beverage pairing (optional)

A taste of the Jersey Shore

Chilled Cape May Salt Oysters . Tomato–Cucumber Salad

Spaghetti & Little Neck Clams . Spring Onions . Arugula

Grilled NY Strip Steak . Boardwalk Fries . Sweet Jersey Corn

Little Bowl of Dipping Dots

Funnel Cake . Fresh Berries . Lime Sugar

Square 1682

121 S. 17th Street

(215) 563-5008

<http://www.square1682.com/index.php>

Tinto

August 7

114 S. 20th Street

(215) 665-9150

<http://philadelphia.tintorestaurant.com/>

Chef Dave Conn's Tribute to "Bar Nestor" at Tinto 8/7/14, all night

Bar Nestor was the most memorable dining experience for me in my travels to

San Sebastian. They only have one table plus a few high tops and a six seat

bar. The staff is extremely hospitable and the food is delicious and simple –

they specialize in giant aged steaks cut to order, heirloom tomato salads, fried

pimientos de guernika (green pardon peppers) as well as a potato omelette,

Tortilla Espanola which is served twice daily at 1 and 8 pm. They also offer

Jamon Bellota, a select few Basque cheeses and excellent wines from the region

to complement. Steaks are cut to order and presented to the guest raw for

approval before cooking. They are charred on the outside, sliced and garnished

simply with olive oil and sea salt.

Available Menu Additions:

- "Chuleton" 16 oz Prime Dry Aged Ribeye, Arbequina Olive Oil, Maldon
Cut to order \$60

- Luna Farms Heirloom Tomato Salad \$12
- Luna Farms Fried Padron Peppers \$9
- Tortilla Espanola, Farm Egg and Potato Omelette, Jamon Bellota, Saffron Aioli. Served hot at 8 pm \$15

V Street Sneak Peek with Rich Landau and Kate Jacoby of Vedge at Cook

August 4; 7:00 P.M.

253 S. 20th Street

(215) 735-2665

<http://audreyclairecook.com/>

August 4

Monday August 4 7PM Rittenhouse Row Culinary Collective Presents: A V Street Sneak

Peek with Rich Landau and Kate Jacoby of Vedge \$200

This August 4-7, the Rittenhouse Row Culinary Collective (chaired by Chef Kevin Sbraga) will present a series of exceptional dining events designed to highlight the amazing wealth of culinary talent in the Rittenhouse Square community. And COOK is obviously getting in on the action! Join (vegan) superstar chefs, Rich Landau and Kate Jacoby of Vedge, for a sneak peek of their upcoming globally-inspired, vegan, street food bar, V Street. Opening this fall, V Street will be a bar unlike any other in Philadelphia featuring an international, spice-forward, vegan food menu alongside wines, cocktails and beers from around the globe. V Street's edgy menu will include many items you've never heard of before so don't miss out on Rich and Kate's special V Street pop-up preview at COOK!

Zama

128 S. 19th Street

(215) 568-1027

<http://www.zamaphilly.com/>

The Rittenhouse Row Roll; all the best ingredients in one roll.