

HORS d'OEUVRE

Cape May Crab Cake Pico de gallo, salsa verde	15	Crispy Pork Belly Tomato confit, braised kale, roasted garlic aioli, rye	12
Smoked Salmon Rillettes Pickled cucumber, onion confit, cilantro lavash	14	Classic Caesar Shaved Parmesan, Homemade Caesar <i>add Chicken or Pork Belly 5 Salmon 7</i>	11
Peach & Prosciutto Pea tendrils, herb goat cheese, peach-jalapeno vinaigrette	14	Fresh Burrata Arugula, marinated blueberries, pickled mushroom, grill sour dough	12
Our Butcher's Selection Pork and pistachio terrine, duck rillettes, foie gras powder, Cumberland fluid gel	14	French Onion Soup Gruyère crouton	9



Grilled Asparagus <i>195 cal</i>	10	Beet Salad <i>165 cal</i>	14
naked tomatoes, Reggiano, pea tendrils, tomato emulsion		Fromage blanc, spiced pecans, fig vinegar	
Seared Salmon <i>290 cal</i>	24	Amish Chicken <i>250 cal</i>	22
Asparagus, Mushroom ragout, Spring pea puree		English peas, cauliflower puree, jus	

ENTRÉE

Beef Tenderloin Red Wine demi-glace, hand cut fries, carrots nouvelle	32	Mediterranean Seabass Crispy polenta, asparagus, lemon butter sauce	28
Crispy Duck Confit Philly pretzel, mushroom & duck pain perdu, port reduction, shaved carrot, frisée, truffle	28	Hand-Made Pasta Spring peas, white wine, carrot <i>add Italian sausage 3</i>	18
Braised Short Ribs Mashed potatoes, carrots, asparagus, jus	24	Liberte Burger PA cheddar, Red onion confit, Herb aioli, Truffle fries and shaved parmesan	16

Catch of the day
To be introduced by you server
MP



A gastronomic adventure in healthy eating, De-Light by Sofitel is a pleasurable surprise of refined taste with the freshest ingredients and tempting flavors. Developed exclusively by Thalassa Sea & Spa, the recognized nutrition and wellness experts in France for over 40 years, De-Light by Sofitel reflects the unique skills of our Sofitel Chefs in creating innovative array of well-balanced, low-calorie meals to help you meet your health and weight goals in delicious style.

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