

HORS D'OEUVRE

Cape May Crab Cake 15 Pico de gallo, salsa verde	Olive Oil Crispy Pork Belly 12 Tomato confit, braised kale, roasted garlic aioli, rye
Smoked Salmon Rillettes 14 Pickled cucumber, onion comfit, cilantro lavash	Classic Caesar 11 Shaved Parmesan, Homemade Caesar <i>add Chicken or Pork Belly 5 Salmon 7</i>
Peach & Prosciutto 14 Pea tendrils, herbs goat cheese, peach-jalapeno vinaigrette	Fresh Burrata 12 Arugula, marinated blueberries, pickled mushroom, grill sour dough
Our Butcher's Selection 16 Pork and pistachio terrine, duck rillettes, foie gras powder, Cumberland fluid gel	French Onion Soup 9 Gruyère crouton



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

ENTRÉE

Beef Tenderloin 32 Red Wine demi-glace, hand cut fries, carrots nouvelle	Hand-Made Pasta 18 Spring peas, white wine, carrot <i>add Italian sausage 3</i>
Crispy Duck Confit 28 Philly pretzel, mushroom, duck pain perdu, port reduction, shaved carrot, frisée, truffle	Liberte Burger 16 PA cheddar, Red onion confit, Herb aioli Truffle fries and shaved parmesan
Braised Short Ribs 24 Mashed potatoes, carrots, asparagus, jus	Quiche 14 Smoke bacon, Comte, Kales salad, shaved beets, roof top honey vinaigrette
Mediterranean Seabass 28 Crispy polenta, asparagus, lemon butter sauce	Catch of the day MP To be introduced by you server



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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