

GRUYERE POPOVER
FOIE GRAS SOUP

SBRAGA

215.735.1913 | 440 SOUTH BROAD STREET PHILADELPHIA PA 19146
www.sbragadining.com | www.sbraga.com

SPRING VEGETABLES	cooked & raw . hazelnut carrot dressing
EGGPLANT TERRINE	goat cheese . piquillo peppers . garbanzo beans
CAESAR SALAD	gem lettuce . treviso . pickled fennel tempura
BEEF TARTAR	worcestershire . mirepoix . country bread
ANCIENT GRAINS	poached egg . yogurt dressing . frisee salad
AGNOLOTTI	bay leaf ricotta . crayfish . sea beans
GEMELLI	escargot . smoked ham hocks . english peas
SAFFRON BUCATINI	blue crab . crushed tomato sauce . fresno chilies
BARLEY RISOTTO	crispy rabbit . fava beans . charred onions
CAULIFLOWER	coconut curry . jasmine rice . napa cabbage
BROOK TROUT	long beans . romesco sauce . almond brown butter
SPANISH MACKEREL	eggplant marmalade . marinated artichoke . tomatoes
GAME HEN	spinach puree . fresh paneer . vadouvan spice
SPRING LAMB	royal trumpets . curly kale . sauce bordelaise

DRY AGED PORK (FOR 2)

asparagus fricassee . morel mushrooms . black truffles

CHOCOLATE MACAROON	beetroot ice cream . sable breton . raspberries
COFFEE CAKE	white coffee ice cream . salted caramel sauce
HOT FUDGE SUNDAE	pizelles . strawberry-rhubarb . vanilla ice cream
BLACKBERRY CLAFOUTIS	crème fraiche . blackberry jam
CHEESE SLATE	honeycomb . fennel mostarda . date tapenade

FOUR COURSES \$55 / BEVERAGE PAIRING \$40

Consuming raw or under cooked food may increase your risk of food borne illness

04.14.14

ITALY

Moscato, Ruby Donna, Puglia 2010 \$9
Sambuca Caffè, Molinari \$14
Albana Passito, Tre Monti, Emilia-Romagna, 2006 \$18
Chinato Grignolino, Americano, Mauro Vergano,
Piedmont, NV \$14
Nebbiolo Chinato, Mauro Vergano, Piedmont,
NV \$22
Chinato Moscato, Luli, Mauro Vergano, Piedmont, NV
\$22
Malvasia Dell 'Emilia, Lunaris, La Collina,
Emilia-Romagna, NV (750ml) \$65
Brachetto/Moscato, Bigaro, Elio Perrone,
Piedmont, NV (750ml) \$65

PORTUGAL

White Port, Maritavora, Douro \$11
Ruby Port, Noval Black, Douro \$13
Verdelho Madeira, Baltimore Rainwater, The Rare
Wine Company Historic Series \$20
Sercial Madeira, Charleston Special Reserve, The Rare
Wine Company Historic Series \$19
10-Year Malmsey Madeira, Blandy's \$18
10-Year Tawny Port, Noval, Douro \$18

FRANCE

Semillon, Chateau Loupiac-Gaudet,
Bordeaux, 2009 \$14
Semillon, La Fleur D'Or, Sauternes, 2010 \$15
Grenache, Domaine Bila-Haut, Rivesaltes, 2000 \$22

SPAIN

Moscatel Dorado Sherry, Cesar Florido, Jerez \$16
Amontillado Sherry, El Maestro Sierra, 12 Year, Jerez
\$18

HUNGARY

Tokaji Aszu, Chateau Puklus, 3 Puttonyos, 2007 \$15

NEW ZEALAND

Blend, Selaks, Ice Wine, North Island \$14

CALVADOS, PAYS D' AUGE, ROGER GROULT

3 Year Réserve \$12
8 Year \$20
15 Year, "XO" \$26

COGNAC

Frapin, V.S. \$16
Hennessy, Black \$16
Remy Martin, V.S.O.P. \$17
Le Réviseur, V.S.O.P. \$20
Remy Martin, XO \$36

BAS-ARMAGNAC

Dartigalongue, 1991 \$45
Dartigalongue, 1981 \$55

EAU-DU-VIE, TRIMBACH

Poire Williams \$12
Framboise \$12
Kirsch \$12

MUG SHOT \$14

Bulleit Bourbon, Frangelico, Coffee, Amontillado Sherry

NON VINTAGE \$16

Frapin V.S. Cognac, Noval Black Ruby Port, Grand Marnier