

ALLERGIES: D-DAIRY, G-GLUTEN, N-NUTS, S-SHELLFISH

# LOUIE LOUIE

UNIVERSITY CITY DINING DAYS

*September 19th - October 28th*

## FIRST COURSE

*Select One*

### **White Gazpacho**

*chilled shrimp, tomato salad (G,N)*

### **Bacon Wrapped Dates**

*danish blue cheese, almonds (D,N)*

### **Onion Soup Gratinée (D,G)**

### **Caesar Salad**

*romaine hearts, parmesan, brioche croutons, caesar dressing (D,G)*

## SECOND COURSE

*Select One*

### **Pan Roasted Salmon**

*warm gribiche potatoes, asparagus, chive vinaigrette (D)*

### **French Dip**

*gruyère, baguette, black truffle mayo, horseradish au jus (D,G)*

### **Roasted Half Chicken**

*charred pearl onions, rosemary pan jus (D)*

### **Louie Wedge Salad**

*crispy shrimp, cherry tomatoes, pickled tinkerbell peppers, bacon, iceberg lettuce, louie dressing (S)*

### **Summer Vegetable Ratatouille**

*campanelle, fresh basil, goat cheese, olive oil (D,G)*

## DESSERT

### **Chef's Trio**

• \$35 for three courses •

• 3611 WALNUT STREET • PHILADELPHIA • TEL 267.805.8585 • LOUIELOUIE.RESTAURANT • @LOUIELOUIEPHL •

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness | 20% Gratuity Added to Parties of 5 or More