

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



UNIVERSITY CITY DINING DAYS

*July 17th - 27th*

## FIRST COURSE

*Select One*

### Heirloom Tomato Salad

*sour cherries, black garlic molasses, thai basil*

### Chilled Tomato Gazpacho

*basil*

## SECOND COURSE

*Select One*

### Pan Roasted Branzino

*fennel, tomato, nicoise olives*

### Half Roasted Chicken

*sauce fines herbs, summer corn (d)*

### Provençal Harvest

*charred eggplant, squash, cherry tomatoes, sungold puree, herbs de provence*

## DESSERT

### Chef's Trio of Miniature Desserts

• \$40 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