

-JG- DOMESTIC

FINE FOOD and SPIRITS

“MEET THE MAKER” WITH LA QUERCIA

\$60 Per Person Plus Tax & Gratuity

October 24, 2011



first

ENSALADA DE CABEZA

Baby Romaine Hearts, Cotija-Anchovy Crema,
Acorn Edition Prosciutto, Pig's Head Porchetta

*Chardonnay, Johnson Family, Sonoma Coast, CA 2008

third

MORCILLA

House Blood Sausage, Poached Farm Egg,
Smoked Paprika Sabayon, American Lomo,
Confit Fingerlings

*Malbec, Peirano Estate, Lodi, CA 2008

second

SMOKED CHICKEN DUMPLINGS

Braised Collards, Consommé,
Crispy Guanciale Americano

*Viognier-Copain “Tous Ensemble”, Mendocino, CA 2009

fourth

PANCETTA WRAPPED COBIA

Pancetta Americana, Black Truffle,
Savoy Cabbage Fondue

*Pinot Noir, Triseatum “Trisae”, Willamette, OR 2008

★ *dessert* ★

CREMA

Goat's Cheese Panna Cotta, Huckleberry Jam,
Maple & Tamworth Country Bacon Caramel,
Pine Nut Streusel

*Gewurztraminer, Montinore Estate, Willamette, OR 2009

*\$20 WINE PAIRING (OPTIONAL)

Lunch: Monday-Friday 11:30-3:00pm
Happy Hour: Monday-Friday 3:00-7:00pm
Dinner: Monday-Saturday 5:00-9:00pm
Closed Sundays

 WWW.JGDOMESTIC.COM 

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