

# Chez Colette

120 S 17th St 19103-5115 · +12155698300 · Updated: Jan 14, 2026

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## PETITES ASSIETTES 10

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<b>Soup Du Jour</b>	<b>\$8.00</b>
chef's seasonal choice	
<b>Onion Soup</b>	<b>\$9.00</b>
sauteed onion, veal stock, grugere crouton	
<b>Market Fresh Nicoise</b>	<b>\$12.00</b>
fish of the day, quail, egg, french shallots, chardonnay dressing, traditional nicoise ingredients	
<b>New York Steak Salad</b>	<b>\$12.00</b>
black angus sirloin, baby spinach walnuts	
<b>Salad Liberte</b>	<b>\$9.00</b>
mixed greens, champagne dressing, toasted walnuts	
<b>Beet Salad</b>	<b>\$9.00</b>
chagga beets, glazed crotin goat cheese, hazelnut dressing	
<b>Seared Ahi Tuna</b>	<b>\$11.00</b>
tomato salsa, cilantro, olive oil	
<b>Smoked Duck</b>	<b>\$11.00</b>
smoked duck breast, celeriac remoulade, chive oil	
<b>Diver Scallops</b>	<b>\$14.00</b>
smoked onion puree, pancetto	
<b>Duck Confit</b>	<b>\$12.00</b>
confit duck leg, fennel carpaccio, cara cara orange reduction	

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## GRANDES ASSIETTES 7

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<b>Potato Gnocchi (v)</b>	<b>\$16.00</b>
chestnuts, brussels sprouts aged parmesan, wine-flavored butter sauce	
<b>Short Rib Beef Bourguignon</b>	<b>\$21.00</b>
braised short rib, french shallots, wild mushrooms	
<b>Coq Au Vin "drumstick"</b>	<b>\$18.00</b>
lancaster chicken simmered in red wine smoked bacon	

<b>Atlantic Salmon</b>	<b>\$18.00</b>
pug lentils, gnbiche sauce	
<b>Striped Sea Bass</b>	<b>\$24.00</b>
savoy cabbage, butternut squash, aged balsamic vinegar reduction	
<b>Duck Cassoulet</b>	<b>\$22.00</b>
magrel duck breast, toulouse sausage, white beans ragout	
<b>Yukon Gold Boulanger</b>	<b>\$18.00</b>
potato terrine, globe artichoke, mushroom ragout, chardonnay dressing	

## TARTINES <sup>6</sup>

<b>Piquillo Pepper And Goats Cheese (v)</b>	<b>\$10.00</b>
<b>Bresaola, Dill Pickle And Horseradish Relish</b>	<b>\$10.00</b>
<b>Bayonne, Ham, Brie, Wild Arugula</b>	<b>\$10.00</b>
<b>Smoked Salmon, Crab Mayonnaise, Avocado</b>	<b>\$10.00</b>
<b>Truffled Kennet Square Mushrooms (v)</b>	<b>\$10.00</b>
<b>Rock Shrimp, Chipotle Aioli</b>	<b>\$13.00</b>

## ACCOMPAGNEMENTS <sup>6</sup>

<b>Sauteed Mushrooms</b>	<b>\$6.00</b>
<b>Sauteed Spinach</b>	<b>\$6.00</b>
<b>Panache Of Market Vegetables</b>	<b>\$6.00</b>
<b>Mashed Potatoes</b>	<b>\$6.00</b>
<b>Sauteed Potatoes</b>	<b>\$6.00</b>
<b>Potato Gnocchi</b>	<b>\$6.00</b>

## CHARCUTERIES <sup>5</sup>

<b>Bayonne</b>	<b>\$6.00</b>
acorn-fed black-leg ham from southwest france	
<b>Salami Milano</b>	<b>\$6.00</b>
country-style pork sausage from brianze, italy	
<b>Pate De Campagne</b>	<b>\$6.00</b>
country-style duck and chicken pate	

**Bresaola** **\$6.00**  
cured filet mignon from the italian alpsq

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**Chorizo** **\$6.00**  
traditional spanish spiced pork sausage

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## FROMAGES 9

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**Valencay, Berry, France, Goat Cheese, Semi-soft** **\$8.00**  
darkened with a dusting of charcoal fresh, citric taste with a nutty finish

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**Morbier, Franche-comte, France, Cow's Milk, Semi-soft** **\$8.00**  
deep crona; rich and creamy flavor with a slightly bitter aftertaste

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**Humboldt Fog, Arcata Ca, Usa, Goat Cheese, Semi-soft** **\$7.00**  
mold-ripened cheese with a central line of edible ash, creamy, light and mildly acidic

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**Manchego, La Mancha, Spain, Sheep Cheese, Semi-hard** **\$8.00**  
tangy citrus notes, creamy with a slight piquancy that balance the rich creaminess

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**Noble Organic Cave Aged Cheddar, Lancaster Country Pa, Usa, Cow's Milk, Semi-hard** **\$7.00**  
made of organic, raw milk from grass-fed cows; sharp, tangy, smooth and crumbly

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**Pierre Robert, Normandy, France, Cow's Milk, Double Cream** **\$9.00**  
soft, rich, decadent double-cream, truly melts in, your mouth

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**Brillat Savarin, Normandy, France, Cow's Milk, Triple Cream** **\$8.00**  
luscious, creamy and faintly sour with a slight sharpness

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**Livarot, Thiers, Thiers, Normandy, France, Cow's Milk, Semi-soft** **\$8.00**  
slightly piquant with rich aroma and full flavor

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**Maytag Blue, Iowa, Us, Cow's Mild, Blue** **\$7.00**  
crumbly texture and spicy flavor

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## DESSERTS 7

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**Pear And Almond Dacquoise** **\$11.00**  
caramelized pear, dark chocolate, gelee au poire

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**Brie Cheesecake** **\$8.00**  
strawberry sorbet, cherry compote, walnut crust

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**Vacherin "liberte"** **\$10.00**  
vanilla ice cream, pink peppercorn meangure, bubbled sugar

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**Assiette Parisienne** **\$8.00**  
selection, of petits desserts

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**Chocolate Dome** **\$12.00**  
salted caramel praline, raspberries

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**Pineapple And White Chocolate Mousse**

**\$9.00**

almond dacquoise, pineapple, jelly, sauteed pineapple

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**Tart Tatin**

**\$9.00**

golden delicious apple, caramel, puff pastry

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