ESTABLISHED 1962

1789

GEORGETOWN, DC

ALBA WHITE TRUFFLE Two Grams, Available as an Enhancement | 56

First Impressions

BLOOD ORANGE & OLIVE SALAD
Wild Arugula, Baby Chard, Beets, Pecans,
White Balsamic | 19

BURRATA & PROSCIUTTO
Frisée, Pickled Baby Carrots, Winter Squash,
Vincotto | 22

WAGYU TARTARE*
Black Garlic Aioli, Quail Egg, Gaufrette Potato | 26

BLUEFIN TUNA CRUDO*
Yuzu-Shoyu Emulsion, Finger Limes,
Pickled Fresno Chili, Compressed Asian Pear | 26

LOBSTER & CAVIAR*
Chilled Butter-Poached Lobster, Kohlrabi,
Citrus Crème Fraiche | 50

Served Warm

BUTTERNUT SQUASH VELOUTÉ
Coconut Milk Panna Cotta, Cranberry Compote,
Spiced Pepitas | 16

HOKKAIDO SCALLOPS*
Vanilla-Celeriac Purée, Delicata Squash,
Balsamic-Shallot Reduction | 32

DUCK AGNOLOTTI
Braised Duck Leg, Ricotta, Pioppino Mushrooms,
Sherry-Duck Jus | 24

SPAGHETTI ALLA CHITARRA
Mascarpone-Chablis Cream,
Shaved Alba White Truffle | 65

HUDSON VALLEY FOIE GRAS*
Fig Mostarda, Brioche, Duck Jus | 36

Entrées

FORAGER'S RISOTTO Chanterelles, King Trumpet, Roasted Chestnuts, Parmigiano Reggiano 35

DOVER SOLE GRENOBLOISE* Carnival Cauliflower, Brown Butter, Capers 52

SCOTTISH OCEAN TROUT* Spiced Spinach Compote, Lemon-Olive Oil Emulsion 41

BOUILLABAISSE* Chesapeake Rockfish, Pemaquid Mussels, Yukon Golds, Saffron-Seafood Broth 46

BRIOCHE-CRUSTED HALIBUT* Farro, Brussels Sprouts, Mustard Beurre Blanc 50

PEKIN DUCK BREAST* Belgian Endive, Smoked Purple Cabbage Puree, Beech Mushrooms 54

AUSTRALIAN RACK OF LAMB* Saffron Rice, Merguez, Za'atar Yogurt, Pomegranate Molasses 64

LINZ HERITAGE FILET MIGNON* Pomme Fondant, Maitake Mushrooms, Peppercorn Jus 64

BLACK ANGUS RIBEYE* Parmigiano Polenta, Charred Radicchio, Red Wine Jus 58

ERIN CLAIRE General Manager • **CHARLES KREISER** Executive Chef

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

A CLYDE'S RESTAURANT GROUP CONCEPT