ESTABLISHED 1962

1789

GEORGETOWN, DC

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

HAMACHI CRUDO*
Lemongrass-Coconut Milk, Finger Limes, Squid Ink Tapioca | 25

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

LOBSTER FETTUCCINE NERO
Butter-Poached Lobster, Brandy-Cream Sauce | 34

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

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

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

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