Our culinary team is led by Chef de Cuisine Paul Rhones & the DC Sous Chef Team. We believe in the magic of the Mediterranean cuisine, concentrating on the freshest and simplest ingredients to feed both the body and the mind. Our menu is centered around olive oils and ingredients carefully selected from premier farms and vendors for their genuine taste and seasonality.

**Signature Crostini**

*Choice of Three* 14 | *Choice of Six* 23
- Forest Mushroom, Truffle & Artichoke
- Manchego, Fig & Marcona Almond
- Burrata, Tomato & Pesto
- Goat Cheese, Caramelized Onion
- Marinated Shrimp, Meyer Lemon & Micro-Cilantro
- Smoked Salmon, Crème Fraîche
- Prosciutto, Olive, Ricotta & Walnut
- Beef Tartar, Spicy Mustard Aioli, Pickled Chilies*

**Chef’s Selection Crostini**

*Trio of Seasonally Inspired Crostini* 21
- Ratatouille, Crispy Quail Egg, Black Olive Tapenade
- Charred Octopus, Spicy Feta, Pickled Jalapeno & Spiced Chickpea
- Brandade, Chorizo, Tomato Concasse

**Sharing & Appetizer**

- **Mushroom Croquette** 16
  - Truffle Aioli, Parmesan.
- **Roasted Cauliflower** 16
  - Roasted Cauliflower topped with Pine Nuts & Garlic Emulsion.
- **Carrot & Ginger Soup** 15
  - Fresh Ginger & Turmeric, Roasted Baby Heirloom Carrots, Orange Juice, Spanish Onions, Olive Oil Croutons.
- **Charred Octopus** 19
  - Spiced Chickpeas, Chorizo, Pickled Onions, Piquillo Peppers & Romesco.
- **Burrata & Heirloom Beet** 17
  - Red Apple, Radicchio di Treviso, Hazelnut, Dill and a Honey Apple Cider Dressing.
- **Cheese & Charcuterie Board** 25
  - Prosciutto di Parma, Fennel Salami, Dolce Gorgonzola, Manchego, Brie d’Affinois with Fig Jam, Olive Tapenade, Marcona Almonds, Marinated Olives & Whole Grain Mustard.
- **Zucchini Carpaccio** 15
  - Lemon, Pine Nut, Parmesan, Picholine Oil Dressing.

**Salad**

*With grilled chicken add 9, salmon add 9, scallops add 11 or shrimp add 10*

- **Shrimp & Salmon Salad** 27
  - Seared Scottish Salmon, Ayala Spiced Shrimp, Avocado, Marinated Fennel, Arugula, Heirloom Tomato, Citrus Dressing.
- **Salade de Laitue** 13
  - Butter Lettuce, Tomato, Shallot, Champagne Vinegar.
- **Lobster Salad** 29
  - Lobster Claws & Knuckles Poached in Herbes de Provence Olive Oil & Espelette Pepper with Butter Lettuce, Watercress, Fresh Heart of Palm, French Radish, Kumato Tomato, Pimento Brioche Croutons & Picholine Dressing.
- **FIG & OLIVE Salad** 21
  - Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut with F&O Dressing.
- **Quinoa Tabbouleh** 16
  - Baby Kale, Dried Turkish Fig, Mint, Parsley, Pickled Onion, Preserved Lemon, Spicy Kumquat & Citrus Dressing.

**Crudo**

- **Shrimp Cocktail** 17
  - Black Tiger Shrimp, F&O Cocktail Sauce.
- **Half-Dozen Oysters** 19
  - East or West Coast Oysters, Champagne Mignonette.
- **Hamachi Crudo** 19
  - Preserved Orange, Basil Olive Oil.

**Marinated Olives** 7
- Cerignola, Royal Atlas, Gaeta, Kalamata Tipo, Alfonso, Sevillano.

**Octopus Carpaccio** 21
- Pimento Dressing, Roasted Peppers & Olive Dust.

**Yellowfin Tuna Carpaccio** 18
- Cilantro, Marcona Almond, Cherry Tomato, Toasted Sesame Oil.

**Prime Beef Carpaccio** 20
- Truffle Oil, Grana Padano, Micro Arugula & Cured Heirloom Cherry Tomato.
Gluten Friendly

**PASTA**

**WITH GRILLED CHICKEN ADD 9, SALMON ADD 9, SCALLOPS ADD 11 OR SHRIMP ADD 10**

**Rosemary Shrimp Fettuccine** 29
Blistered Heirloom Tomato, Fresh Basil with a Tomato Mascarpone Sauce.

**Wild Mushroom Rigatoni** 24

**RISOTTO**

**WITH GRILLED CHICKEN ADD 9, SALMON ADD 9, SCALLOPS ADD 11 OR SHRIMP ADD 10**

**Truffle Risotto** 29
Organic Wild Mushroom, Macerated Truffle Dressing & Parmesan.

**Kabocha Squash Risotto** 27
Roasted Kabocha, Pumpkin Seed, Fried Sage, Parmesan.

**MEAT & POULTRY**

**Organic Lemon Chicken** 29
Spiced Fingerling Potatoes, Ratatouille & Natural Jus.

**Chicken Tajine** 28
Moroccan-Spiced Chicken Served with Fig, Olive, Zucchini, Squash, Cauliflower, Tomato, Toasted Almond, Arbequina Olive Oil & Couscous with Cilantro & Harissa.

**Roasted Duck Breast** 37
Carrot Orange Purée, Pearl Onion, Campari Chutney, Roasted Fingerling Potatoes.

**Espelette Crusted Pork Loin** 32

**Marinated Lamb Chops** 45
Rosemary Garlic Marinade, Eggplant Caponata, Roasted Cipollini Onions, Eggplant Licorice Purée.

**Grass Fed Filet Mignon (8 oz)** 45
Potato Purée, Haricot Vert Sauté, Olive Oil Emulsion.

**NY Strip Steak** 41
Truffle & Parmesan Fingerling Potato, Watercress, Honeybell Balsamic Dressing, Olive Oil Béarnaise.

**FISH**

**Harissa Marinated Salmon** 32
Eggplant & Red Pepper Caviar, Spiced Chickpea, Cerignola Olives, Topped with Crispy Eggplant and Drizzled with a Lemon Verbena Lobster Jus.

**Chilean Sea Bass** 39
Roasted Sunchoke, Rapini Tossed with Garlic, Romesco-Mascarpone Sauce with Almond & Hazelnut.

**Paella del Mar** 34
Saffron Rice, Scallop, Black Tiger Shrimp, Calamari, Mussela.

**Bouillabaisse** 36
Marseille Fish Broth, Saffron Marinated Sea Bass, Fresh Prawn, Mussela, Braised Fennel, Fingerling Potato, Saffron Aioli & Focaccia Cracker.

**SIDE S**

*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness. Although efforts will be made to accommodate food allergies, we cannot guarantee meeting your needs. If you have a food allergy, please speak to the manager, chef or your server.*

Gluten Friendly

**TABLESIDE FOR TWO**

**Chateaubriand (16 oz)** 102
Grass Fed Beef, Herbes de Provence, Choice of Two Sides, Olive Oil Béarnaise.

**Whole Branzino (2 lb)** 88
Served Tableside with Lemon, Fresh Herbs, Choice of Two Sides.

**SIDES**

**10 EACH**

**Ratatouille**
Eggplant, Bell Pepper, Zucchini, Garlic

**Haricot Vert Sauté**
Caramelized Shallots

**Sautéed Baby Spinach**
Figs, Garlic, Almonds

**Organic Mushrooms**
Rosemary, Garlic Emulsion, Fresh Herbs

**Mashed Potato**
Arbequina Olive Oil, Chive

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