



## RESTAURANT WEEK

Winter 2019

### FIRST COURSE

Truffled Fries  
roasted garlic aioli, ketchup

Caesar Salad  
romaine, parmesan, croutons, anchovies

Fried Brussel Sprouts  
parmesan, caesar dressing

Grilled Shrimp  
espelette pepper, garlic, brown butter sauce  
Add \$5

### SECOND COURSE

Pan Roasted Chicken  
spatzal, wild mushroom, fava beans, white wine butter sauce

Artichoke Ravioli  
spinach, tomato, garlic puree, crispy artichokes, cream

Pan Roasted Salmon  
bok choy, mashed potatoes, caper lemon butter sauce

Classic Filet Mignon  
herbed butter, roasted potatoes  
Add 15.

### DESSERT

Caramel Crunch Chocolate Cake

Dulce de Leche Cheesecake

\$35.00 not inclusive of DC Tax or Gratuity  
Menu subject to change without notice

\* DENOTES: IT MAY BE A LITTLE SPICY; Please alert your server to any special dietary requirements or allergies. 22% gratuity included for parties ;  
Credit Cards Split to a Maximum of 4.