VIN SUR VINGT

LOGAN CIRCLE. D.C

MENU PRIX FIXE - $40

4PM TO 7PM

CHOICE OF 2: APPETIZER/MAIN COURSE (Add Dessert $10)

APPETIZER

SOUPE À L'OIGNON GRATINÉE
Caramelized Onions · Beef Broth · Gruyère Gratinée and Croutons

PÂTÉ DE CAMPAGNE
Pork Paté · Mustard and Cornichons

SALADE D'AUTOMNE
Mixed Greens · Pear· Comté · Walnut · Shallot Dressing

MAIN COURSE

MOULES MARINIÈRES & FRITES
Steamed PEI Mussels · Garlic · Shallots · Leeks & White Wine · Frites

POULET AUX CHAMPIGNONS
Chicken · White Wine Cream · Mushrooms · Potato · Sage

BURGER
Brioche Bun.Caramelized Onions. Pickles, Two Smash Patties. Sub Impossible Patty
CHOICE OF: BRIE | SWISS | BLEU | AMERICAN

DESSERTS

CRÈME BRÛLÉE
Custard Infused With Vanilla Caramelized Sugar Crust

OLIVE OIL CAKE
Extra-Virgin Olive Oil Crumb & Seasonal Red Berry Coulis

TARTINES

SERVED ON PROVENÇAL FLATBREAD

	Petite/Grande
WILD MUSHROOM & TRUFFLE Wild Mushrooms · Oyster Mushrooms · Sage · White Truffle Oil	24 / 42
DUCK & HOT HONEY Leek Confit · Candied Fig · Hot Honey	24/ 42
PROVENÇAL TOMATO Tomatoes · Garlic Confit · Basil Pesto	18 / 34
BRIE & HONEY Brie · Wildflower Honey	24 / 42
BRUSSEL SPROUTS Bacon· Comté · Pickled Butternut Squash	22 / 38
SMOKED SALMON Lemon Dill Fromage Frais · Cucumber · Radish · Lemon	25 / 46

FROMAGES

SINGLE ORDER $12 — 3 FROMAGES $30
Choice of daily selection with Seasonal Fruit & Fig Jam

CHARCUTERIES

SINGLE ORDER $15 — 3 CHARCUTERIES $38
Chicken & Duck Liver Mousse
Dry Saussage · Garlic · Saussage
Homemade Pork Paté · Country Ham

3 FROMAGES & 3 CHARCUTERIES $65

SALADES

SHRIMP,SMOKED SALMON OR CHICKEN $8

ROMAINE YUZU CAESAR — 24
Parmesan · Butter Croutons · Yuzu Caesar Dressing

AUTUMN FARRO BOWL — 22
Roasted Butternut Squash · Brussel Sprouts · Goat Cheese · Champagne Vinaigrette

SALADE D'AUTOMNE — 20
Mixed Greens · Pear· Comté · Walnut · Shallot Dressing

KALE & BRIE — 24
Grapefruit · Roasted Pupkin Seed
Dry raisin · Citrus Dressing

CLASSIQUES

OLIVES — 12
Marinated Mixed Olives Herbes de Provence

ESCARGOTS — 20
Garlic & Parsley Butter

FRENCH GRILLED CHEESE — 20
Brie · Comte Cheeses · Caramelized Onions

CROQUE MONSIEUR — 22
Jambon de Paris · Gruyère · Béchamel
MAKE IT MADAME — ADD A FRIED EGG +$2

SOUPE À L'OIGNON — 18
Beef Broth · Caramelized Onions · Gruyere

TRUFFLE MAC & CHEESE — 34
Black Truffle · Comté · Paris Ham · Mornay Sauce

SALMON TARTARE — 25
Salmon Tartare · Citrus. Sesame Oil · Avocado

STEAK TARTARE AU COUTEAU — 28
Hand-Chopped Grass-Fed Beef with Classic Condiments, Quail Egg. Served with Fries

PLATS PRINCIPAUX

MAIN COURSE

MOULES FRITES — 28
Steamed Pei Mussels · Garlic·Shallots · Leeks · White Wine

MOULES PROVENÇALES — 30
Tomato · Shallot · Garlic · White Wine · Herbes De Provence · Frites

FLUKE MEUNIÈRE — 36
Duck Fat Fingerlin · Glazed Carott · Meunière Sauce

BRANZINO — 34
Creamy Mash Carott · Glazed Brussels Sprout · Vierge Sauce

SALMON, RATATOUILLE — 32
Pickled Mustard · Basil Oil

BOEUF BOURGUIGNON — 40
Slow-Braised Beef in Red Wine Sauce · Carrots, Pearl Onions · Mushrooms & Smoky Bacon

STEAK FRITES (12OZ BONELESS RIBEYE) — 44
Grilled 12oz Boneless Ribeye.French Fries · Sauce au Poivre

POULET AUX CHAMPIGNONS — 30
Chicken · White Wine Cream · Mushrooms · Mash Potato · Sage

PARMENTIER DE CANARD — 36
Duck Confit · Truffled Potato Purée · Garlic-Herb Crust

BURGER — 28
Caramelized Onions · Pickles · Two Smash Patties · Brioche Bun · Sub Impossible Patty
CHOICE OF CHEESE: BRIE | SWISS | BLEU | AMERICAN

SIDES $14 | FRENCH FRIES | RATATOUILLE | BRUSSEL SPROUTS | MIXED GREENS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% GRATUITY.