

Three Course Dinner

March 23, 2020– April 5, 2020

Three course dinner \$49.00 (per person) or available a la carte



Cocktails

Along the Potomac \$15

Hendrick's Gin, rose & vanilla-infused dry Vermouth, cherry jam, lemon juice

Japanese inspired \$15

Belvedere Vodka, Sake, egg whites, organic hibiscus powder, cherry bitters

Appetizer

Two Sweetbread Bun's \$11.50

Radish, cucumber, BBQ sauce

Côtes du Rhône, DOMAINE ANDRÉ BRUNEL, Bécassonne, France, 2017 \$12

Octopus Terrine with Ginger \$16.50

Orange marmalade, Belgian endives

Sancerre, KEVIN ET CHRISTIAN LAUVERJAT, Loire Valley, France, 2018 \$15.5

Belgian Beef Tartare \$16.95

Soya sauce, caviar, wasabi crème

Duvel Single Draft Beer, Brouwerij Duvel Moortgat NV, 6.8% \$12

Entrée

Aged Duck Breast \$29.00

Duck confit spring roll, scallions

Tempranillo, MATSU EL PICARO, Spain, 2018 \$12

In house smoked Cod \$36.50

Cauliflower custard, sunchoke purée, oven roasted red wine truffle sauce

Chenin Blanc, REYNEKE, South Africa, 2018 \$12

Grilled Wagyu Hanger Steak \$35.95

Shiitake mushrooms, lotus chips with wasabi mayonnaise

Bordeaux, LAVERGNE, France, 2016 \$12

Grilled Barents Sea King Crab legs (MP)

Thyme & lemon butter, Sabo noodles

Chardonnay, SEQUOIA GROVE, Napa Valley, 2017 \$21

Dessert

Pistachio crème brûlée \$12.50

Ginger sorbet, meringue

Côtes De Provence, AIME ROQUESANTE, France, 2018 \$10.50

*Inspired by Executive Chef Bari Vandaele & Chef de Cuisine Alexander Flores
Beverage, tax and gratuity is not included. Please no splitting or substitutions to the menu.*