

Three Course Dinner

March 25, 2019 – April 14, 2019

\$44.00 (per person) or available a la carte



Cocktails

Along the Potomac \$15

Blue Coat Gin, rose & vanilla-infused dry Vermouth, cherry jam, lemon juice

Japanese inspired \$15

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

Appelizer

Belgian Endive Sushi \$15.95

Chesapeake smoked salmon, Belgian endive, grilled asparagus, wasabi cream, seaweed

OPTIMAL WIT, PORT CITY COMPANY 4.9% \$9.5

Pork Belly Bun's \$15.95

Radish, cucumber, BBQ sauce

Southern Rhone White Blend, BRONZINELLE, St Martin de la Garrigue, Languedoc, 2015 \$12.5

Octopus Terrine with Ginger \$16.50

Orange marmalade, Belgian endives

Sancerre, KARINE LAUVERJAT, 'Moulin des Vrilleres', France, 2017 \$15.5

Belgian Beef Tartare \$16.95

Soya sauce, caviar, wasabi crème

DUVEL SINGLE 6.8% \$12

Entrée

Aged Duck Breast \$33.95

Duck confit spring roll, scallions

Tempranillo, ARTADI, 'Vinas De Gain', Spain 2015 \$15.5

In house smoked Cod \$36.50

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

WHITE BLEND, DONA MATILDE, Douro, Portugal, 2017 \$12

Grilled Wagyu Hanger Steak \$35.95

Shiitake mushrooms, lotus chips with wasabi mayonnaise

Bordeaux, LAVERGNE, France, 2016 \$14

Grilled Barents Sea King Crab legs \$37.50

thyme & lemon butter, Sabo noodles

Chardonnay, MARGOTE, Jean-Marc Brocard, Burgundy, France, 2017 \$14

Dessert

Cherry Pink Flower Meringue \$12.50

Pistachio, ginger, chia

BRUT NATURE ROSE, D'EOLE, Provence, France, N.V. \$16

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