

THE "BEST OF DC" JAMES BEARD HOUSE MENU



HORS D'OEUVRE

**CRISPY EASTERN SHORE SOFTSHELL CRABS
WITH ANCHOVY CRÈME FRAÎCHE**
BY TODD GRAY, EQUINOX

**BRUSCHETTA WITH GRAPE TOMATOES, BASIL,
AND ITALIAN BUFFALO MILK RICOTTA**
BY MASSIMO FABBRI, POSTO & RISTORANTE TOSCA

SHUGIKO OYSTERS WITH MIGNONETTE
BY JAMIE LEEDS, HANK'S OYSTER BAR DC & VA
AND COMMONWEALTH

**RAW MANGO-SPROUTED BEAN CHAAT WITH
CRISPY PURI, GREEN LENTILS, AND ASSORTED
CHUTNEYS**
BY VIKRAM SUNDERAM, RASIKA

COCKTAILS

BLACKBERRY AÑEJO
**HERRADURA AÑEJO, COINTREAU, AND BLACK-
BERRY PURÉE**
BY THE SOURCE BY WOLFGANG PUCK

COCOJITO
**VAN GOGH CHOCOLATE - INFUSED VODKA, MINT,
LIME, AND DARK CHOCOLATE FLAKES**
BY COCO. SALA

THE SLOE-GRIND
**PLYMOUTH SLOE GIN, PLYMOUTH DRY GIN, LILLET
BLANC HOUSEMADE ORANGE-CLOVE BITTERS
AND CHAMPAGNE**
BY MARVIN

RICKETY HEART
**BANANA AND VANILLA
-INFUSED CAPTAIN MORGAN,
LIME JUICE, AND PEANUT BUTTER POWDER**
BY PROOF

DINNER

**CARROT PAPPARDELLE WITH RABBIT RAGÙ AND
THYME**
BY MASSIMO FABBRI, POSTO & RISTORANTE TOSCA

**MISIONES DE RENGO RESERVA CARMÈNERE
2007,**
RAPEL VALLEY, CHILE

**LOBSTER HOTPOT WITH SHRIMP, MUSSELS,
CLAMS, SQUID, AND GINGER-SCENTED BROTH**
BY JAMIE LEEDS, HANK'S OYSTER BAR DC & VA
AND COMMONWEALTH

SANTA CAROLINA RESERVA CHARDONNAY 2007,
RAPEL VALLEY, CHILE

**BAKED BLACK COD WITH FENNEL SEEDS,
STAR ANISE, HONEY, AND DILL**
BY VIKRAM SUNDERAM, RASIKA

ARESTI GEWÜRZTRAMINER 2007,
CURICO VALLEY, CHILE

**STUFFED BOBWHITE QUAIL
WITH BLACK INDIAN RICE,
GARLIC SAUSAGE, AND GREEN SYRIAN RAISINS**
BY TODD GRAY, EQUINOX

ERRAZURIZ KAI CARMÈNERE 2005,
CASABLANCA VALLEY, CHILE

DESSERT

**SUMMER BERRY SOUP WITH VINEYARD NURSERY
BERRIES AND MASCARPONE ICE CREAM**
BY TOM WELLINGS, EQUINOX

