

2941 Restaurant
Summer Restaurant Week
Three-Course | Sixty Five Dollars

APPETIZERS

MARYLAND SOFT SHELL CRAB TEMPURA
yellow corn espuma, marinated cherry tomatoes, pickled ramps

* YELLOWFIN TUNA TARTARE
Grand Marnier aioli, avocado mousse, jalapeño

Ⓥ FJ MEDINA FARM TOMATO GAZPACHO
watermelon radish, blonde cucumber, toasted bread ice cream

* AMERICAN WAGYU TARTARE
soy-cured egg yolk, black truffle shoyu aioli, myoga, grilled sourdough

ENTRÉES

* GRILLED BRANZINO
cherry tomatoes, patty pan squash, basil, lobster sauce

Ⓥ SAN MARZANO TOMATO-FENNEL RAVIOLINI
burrata, pea leaves, basil blossom

* GRILLED ALLEN BROTHERS RIBEYE
rapini, crispy potatoes, Calabrian chili aioli, thyme jus

BRAISED PORK CHEEKS
Parmesan risotto, basil pesto, sourdough croûtons, Castellosso cheese

DESSERTS

PEACH MELBA PAVLOVA
poached peaches, raspberry coulis, vanilla tea gelato

STRAWBERRY CHEESECAKE
graham cracker tuile, olive oil sponge, strawberry gelato

CHOCOLATE TOFFEE
caramelized white chocolate crèmeux, chocolate biscuit, toffee ice cream

*Executive Chef, Bertrand Chemel
Chef de Cuisine, Ruth Mergaye
Pastry Chef, Kimberlyn Turman*

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu ingredients are subject to change based on market availability. A taxable service charge of 20% is added to all checks on parties of five or more.