

A

DC Restaurant Week Lunch

3 COURSES • \$35 PER PERSON

MUSHROOM ESPRESSO

*Mushroom soup/pickled mushrooms/grilled
romanesco/manchego foam*

...

SQUID INK FIDEUA

*Squid ink fumet sauce/piquillo pipperrade/
saffron aioli/shrimp*

...

IBERICO ABANICO

*Iberico abanico/beet and cabbage puree/beet
chips/grilled radish confit salad*

...

GOAT MILK CHOCOLATE CREMEUX

*Goat milk cremeux/olive oil ice cream/lavash/olive
oil*

...