

Café RIGGS

Summer Restaurant Week Lunch Menu

35

FIRST COURSE

CHOICE OF

CUCUMBER & CAVIAR Crème Fraîche, Trout Roe

WEDGE SALAD Lardons, Cherry Tomatoes, Sweet Peppers, Buttermilk

WILD MUSHROOM TOAST Bone Marrow, Sourdough, Comté

MUSSELS Garlic, Chili, White Wine, Baguette

SECOND COURSE

CHOICE OF

CROQUE MADAME Ham, Gruyère, Dijon, Sunny Side Egg

OMELETTE Goat Cheese, Arugula, Chives

FRENCH DIP Roast Beef, Gruyère, Baguette, Jus, Fries

SALMON BURGER Mango Slaw, Chili Aioli, Chips

DESSERTS

CHOICE OF

CHOCOLATE MOUSSE Chantilly Cream, Dulce de Leche Pearls

PAVLOVA Passion Fruit, Mango

CRÈME BRÛLÉE Fresh Berries

ESPRESSO MARTINI AFFOGATO Vanilla Ice Cream

Any items ordered outside of these offerings will be subject to fee.

*Consuming raw and undercooked foods (fish, shellfish, meat, egg, poultry, etc.) may increase the chance of getting a foodborne illness.