

DC Restaurant Week Winter 2019

Three Course Brunch Menu

Saturday, January 19 – Sunday, January 20

Appetizer

Fresh Seasonal Fruit (GF)

strawberries, pineapple, honey melon, cantaloupe

Fresh Berries & Yogurt Parfait (GF)

Greek vanilla yogurt, homemade granola

Main Course

Cinnamon Toast Crunch® French Toast

cinnamon maple syrup

Avocado Toast with Smoked Salmon (GF)

sliced radishes, pickled red onions, dill horseradish cream,
breakfast potatoes & onions

Oven-Roasted Crab Cakes Benedict*

hollandaise sauce, breakfast potatoes & onions

Skillet-Roasted Prime Rib Hash* (GF)

two poached eggs, red & green peppers, breakfast potatoes & onions

Dessert

Homemade Key Lime Pie

fresh whipped cream

Flourless Chocolate Cake (GF)

vanilla ice cream

22.00 per person

Choose one from each course

Does not include beverages, tax or gratuity

(GF) -these items can be prepared gluten free.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness