

figleaf

BAR & LOUNGE

SUMMER RESTAURANT WEEK DINNER

3-course dinner | \$40 per person | entire table must
participate | choice of one (1) item per course

STARTERS

HALF SMOKE BAO BUNS

DC Half Smoke, Steamed Bao Bun,
Pickled Slaw, Spicy Mustard Aioli

HONEY CHIPOTLE SHRIMP

Honey-Chipotle Glazed Shrimp,
Charred Corn, Succotash, Cilantro-
Lime Crema

CRISPY CHICKEN BITES

Buttermilk Fried Chicken, DC Mambo
Glaze, Roasted Shishito Peppers

MAINS

CURRIED BRANZINO

Pan Roasted Branzino, Aromatic
Curry Sauce, Jasmine Rice, Seasonal
Vegetables

GO-GO STEAK BITES

Seared Steak Bites, Mambo Demi-
Glaze, Roasted Garlic Whipped
Potatoes, Broccolini

PAN-ROASTED CHICKEN

Herbaceous Half Chicken, Fingerling
Potatoes, Glazed Carrots

DESSERTS

SALTED CARAMEL POT DE CREME

Salted Caramel Custard, Whipped Cream, House Caramel Sauce,
Chocolate Crumble, Vanilla Wafer

BAKLAVA CHEESECAKE

Baklava Topped Cheesecake, Pistachio-Walnut Crumble, Honey, Orange Zest