



JANUARY 27th  
through  
FEBRUARY 9th  
-2025-  
\$55 per person

# Dinner

## First SELECT ONE

### **Hummus**

*Creamy Chickpea Spread, Caramelized Eggplant, Fresno Chiles Herbs*

### **Hamachi Crudo**

*Diced Hamachi, Marinated Gooseberries, Blood Orange, Pickled Peanuts*

### **Artichoke**

*Fried Artichoke, Fennel, Shaved Manchego, Chili Crunch*

## Second SELECT ONE

### **Short Rib**

*Spiced Braised Short Rib, Celery Root Puree, Crispy Enoki Mushrooms*

### **Rainbow Trout**

*Pan Seared Trout, Saffron Salmorejo, Bloomsdale Spinach, Pickled Raisins*

### **Duck Breast**

*Seared Duck Breast, Braised Leeks, Tangerine Peppercorn Jus*

## Third SELECT ONE

### **Mille Feuille**

*Crispy Puff Pastry, Vanilla Pastry Cream, Chocolate*

### **Chocolate Cheesecake**

*Basque Style Cheesecake, Strawberry Sauce*

**GYPSY  
KITCHEN**

A 3% FEE IS ADDED TO GUESTS CHECKS TO OFFSET RISING WAGES DUE TO I-82.  
THIS CHANGE IS NOT A GRATUITY PAID TO ANY STAFF MEMBER. THANK YOU.

## COCKTAILS

### La Murga 2.0

vodka, aperol, passionfruit, lime 16

### Toreador

tequila blanco, apricot, lime 16

### Gypsy Dragon

bourbon, dragon fruit, lemon,  
\*egg white 17

### Canela y Sol

mezcal, elderflower, cinnamon,  
grapefruit 16

### Dulce de Leche Espresso Martini

resposado tequila, mr. black coffee  
liqueur, cold brew, cacao bitters 17

### Waters of Cyprus

gin, aloe, lemon 16

### Winter G&T

gin, lavender, lemon, tonic 15

### Winter Cider Sangria

apple jack brandy, stone fruit  
purée, red wine, nutmeg, clove 14 | 55

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## ZERO-PROOF

### Almost Famous

"mezcal", "aperol", ginger, lime 12

### El Circo

raspberry, lemon, thyme 12



## SPARKLING

2018 Gramona, "La Cuvee", Penedès, Spain 16

N/V Los Dos Cava, Brut Rose, Penedès, Spain 16

## WHITE

N.V. Faisao, Vinho Verde, Portugal 13

2021 Gai "Monograph", Assyrtiko, Greece 14

2021 Jaine "Evergreen Vinyard", Chardonnay,  
Columbia Valley, Washington 14

2020 Sarica "Caii de la Letea Volumul II", Sauvignon Blanc  
Fumé, Romania 14

2021 Dr H Thanisch, Feinherb Dry Reisling, Mosel, Germany 15

## ROSÉ

2022 Mirabeau, "X" Coteaux D'Aix-En-Provence, France 14

2021 Massaya, Rosé of Cinsault, Bekaa Balley, Lebanon 14

2020 Le Charmel, Pinot Noir, Languedoc-Rousillon, France 14

2020 Massaya, "Le Columbier" Garnacha, Bekaa Valley, Lebanon 16

2019 Quinta Sardonía, Tempranillo, Castilla y León, Spain 14

2020 Ancient Peaks, Cabernet Sauvignon, Paso Robles, California 16

2021 Saint Cosme, Syrah, Côtes du Rhône, France 15

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## DRAFT

Little Wolf by Zero Gravity, Pale Ale, Burlington, Vermont | 4.7% 9

Port City Downright Pils, Pilsner, Alexandria, Virginia | 4.8% 9

Jack's Abby House Lager, Framingham, Massachusetts | 5.2% 9

Tucher Helles, Hefeweizen, Bavaria, Germany | 5.2% 9

Aslin Power Moves, NE IPA, Virginia | 5.5% 9

Eliot Ness, Amber, Cleveland, Ohio | 6.1% 9

Lot No.3 by Evolution, IPA, Salisbury, Maryland | 6.8% 9

Christmas Ale by Great Lakes, Cleveland, Ohio | 7.5% 9

Lucy Juicy by Solace, DIPA, Dulles, Virginia | 8.5% 10

## PACKAGE

Tokyo by St. Bernardus, Witbier, Watou, Belgium | 6% 9

Abt 12 by St. Bernardus, Belgian Quadrupel, Watou, Belgium | 10% 15

Clausthaler Alkoholfrei, Non-Alcoholic Lager, Frankfurt, Germany | 0% 7

## CIDER

Aval, Rosé Cider, Bretagne, France | 6% 9

Wingman by Lost Boy, Dry Cider w/ Raspberries, Alexandria, Virginia | 6.9% 12