



Metropolitan Washington Restaurant Week

DINNER MENU | THREE COURSES | \$35

APPETIZERS (choose one)

Butternut Squash Soup with Pumpernickel Rye Croutons

Lobster Bisque^{GF}

TOMATO CAPRESE^{GF} Fresh Mozzarella, Sliced Heirloom Tomatoes, Basil Cream, Balsamic Glaze

WINTER SALAD^{GF} Spinach, Radicchio, Sunflower Shoots, Dijon-Lemon Vinaigrette, Pear, Watermelon Radish, Parmesan

BUFFALO CAULIFLOWER^{GF} Mild Buffalo Sauce, Feta Cheese, Cashews, Roasted Celery, Oranges

CRISPY BRUSSEL SPROUTS Roasted Duck, Kimchee and Chipotle Aioli

SHRIMP FRITTER CAKES^{GF} Lemon Dill Aioli, Sunflower Shoots and Radicchio Slaw

ENTRÉES (choose one)

CHESAPEAKE CRAB CAKE^{GF} Old Bay Remoulade, Grilled Zucchini, Au Gratin Potato Cake

FILET MIGNON^{GF} Roasted Potatoes with Fennel, Red Onions, Broccolini and Red Wine Sauce (*\$6 sur charge*)

SEAFOOD PAELLA^{GF} Shrimp, Calamari, Mussels, Chorizo Sausage with Spanish Rice

PORK TENDERLOIN "Chop"^{GF} Crispy Brussels Sprouts, Dijon Cream Sauce, Smashed Red Potatoes

SAUTÉED CHICKEN BREAST^{GF} White Wine Lemon Butter Sauce, Artichokes, Tomatoes, Crispy Polenta and Broccolini

BUTTERNUT SQUASH RAVIOLI Roasted Turnups, Carrots, Sage Cream Sauce, Chopped Walnuts

SAFFRON RISOTTO^{GF} Grilled Zucchini, Corn, Glazed Carrots, Parmesan, Toasted Pumpkin Seeds

RIGATONI PASTA with GROUND BEEF and VEAL BOLAGNESE, Marzano Tomatoes, Parmesan, Broccolini

DESSERT (choose one)

CHOCOLATE BANANA BREAD PUDDING Salted Caramel

LEMONCELLO CAKE Mascarpone Frosting, Fresh Berries and Strawberry Sauce

WHITE CHOCOLATE, RASPBERRY CRÈME BRULEE^{GF}