

MARCUS DC

Restaurant Week

\$65 | PER PERSON
EXCLUSIVE OF BEVERAGE | TAX | GRATUITY

First Course

CHOICE OF

PEPPERED TUNA CRUDO*
scallion, pear, ginger **G**

PARMESAN GNOCCHI
hazelnut, garlic, charred potato broth **N, D, G**

BEET SALAD
smoked almonds, whipped sesame, pomegranate,
orange vinaigrette **N**

ADD ON

BLUE CORNBREAD 12
yassa butter, berbere honey



Third Course

CHOICE OF

COQUITO TAPIOCA PUDDING
fig jam, speculoos, sugar glass **V, GF**
contains traces of alcohol

BROWN SUGAR TART
molasses caramel, old fashioned ice cream
D, E, G

Second Course

CHOICE OF

SEARED FAROE ISLAND SALMON
turnips, brussels sprouts, sweet potato jus **D**

ADOBO ROASTED CAULIFLOWER
green mango, toasted coconut **V**

CRISPY PORK BELLY
tiger prawn, apricot mustard, radicchio, spiced jus **S**

ADD ON

DRY AGED STRIPLOIN* 16
trumpet mushroom, berbere crust, black garlic jus

For the Table

CRISPY SWEET POTATO
creme fraiche, herbs, berbere

TO ENSURE A SMOOTH PACE OF SERVICE AND THE BEST POSSIBLE RESTAURANT WEEK EXPERIENCE,
WE KINDLY ASK THAT ALL GUESTS AT THE TABLE PARTICIPATE IN THE RESTAURANT WEEK MENU.
AS THE MENU IS DESIGNED AS INDIVIDUALLY PORTIONED COURSES, SHARING IS NOT AVAILABLE.

*THIS ITEM IS SERVED USING RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

CONTAINS SHELLFISH (S), DAIRY (D), GLUTEN (G) NUTS (N), EGGS (E)

VEGAN (V), GLUTEN FREE (GF)

