



LEDESALLES

**\$55 PREFIX
MENU**
1 DRINK INCLUDED



SPECIALTY COCKTAILS

ASIAN PEAR SANGRIA

pear vodka, vanilla, sparkling wine, pear purée

LIQUID WASABI

unfiltered sake, vodka, lime juice, habañero & ginger
infused simple syrup

MOMO

bourbon, fresh lemon lime juice, peach puree, bitters, fresh
peach agave ginger mint syrup

RUM PEACH ICED TEA

blanco rum, black tea, peach liquor,
cardamom&cinnamon bitters, fresh lemon juice

WINE

CASA PATRONILES SAUV BLANC

Maipo Valley, Chile

MEDALLA REAL CABERNET SAVIGNON 2018

Maipo valley, Chile

NV CRICOVA SPARKLING CHAMPAGNE BLEND

Moldova

BEER

KRONENBOURGH DRAFT

Strausburg, France
refreshing, spicy-hop aromas, malt, clean & crisp

ATLAS "PONZI" IPA DRAFT

Washington D.C.
fresh, citrus, peach, toasted malt, caramel finish

ALLAGASH WHITE ALE DRAFT

Portland, ME
bright, notes of wheat, yeast, orange peel, coriander, light

DC BRAU HAZY IPA DRAFT

Washington D.C.
citrus, mandarin orange, grapefruit, mango, pineapple

WINE SPECIALS \$55

RUGGERI VALDOBBIADENE-PROSECCO

Veneto, ITA

LOUIS LATOUR - MACON-VILLAGES

Burgundy, FRA

CHALONE VINEYARD PINOT NOIR

Monterey County, CA

FIRST COURSE

DEVEILED EGGS - G F

watercress, mayonnaise

SPICY SCALLOP ROLL

spicy miso, scallions, crispy onions

SMOKED SALMON ROLL - GF

avocado, arugula, yuzu hollandaise

BEEF TARTARE +\$5

aioli, capers, pesto, chips

FROG LEGS

garlic, butter, parsley, mixed greens

MAIN COURSE

PASTURE RAISED CHICKEN - G F

roasted breast, tarragon, roasted potatoes,
mushroom, poulette sauce

BRONZINO - G F

shallot, cauliflower, forbidden rice

CÔTES COURTES

braised short ribs,
truffle mashed potatoes

SALMON DONBURI- GF

red onions, edamame, avocado, yuzu vinaigrette

TOFU BIBIMBAP

tofu pillows, bok choy, edamame, spinach,
kimchi sauce, fried egg

STEAK N FRITES +\$10

10 oz Ribeye, madeira sauce, parmesan fries

DESSERT

CHOCOLATE TART

70% chocolate, vanilla ice cream

CLASSIC CREME BRULEE - G F

muscovado sugar

MOCHI ICE CREAM

fresh berries