



RESTAURANT WEEK • DINNER
WINTER 2025

RESIDENTS

CAFÉ & BAR

BIB GOURMAND
2021, 2022, 2023, 2024



1306 18TH STREET NW, WASHINGTON DC ♦ RESIDENTSDC.COM *say hello* @RESIDENTSDC

DINNER

\$40 PER PERSON

FIRST COURSE

CRISPY BRUSSELS SPROUTS

smoked butternut squash puree, savora aioli,
pickled mustard seeds, feta cheese

PERI PERI WHIPPED HUMMUS • VEG

channa dal, peri peri sauce, feta, kalamata olive, sesame focaccia

MINI GYROS

lamb, pita, crème fraîche tzatziki, zaatar vinaigrette,
pickled cherry tomatoes, feta cheese, spices

SECOND COURSE

BOLOGNESE

tagliatelle pasta, rosemary creme fraiche, parmesan

CHICKEN SCHNITZEL

mustard spaetzle, rainbow chard, soubise sauce, grilled lemon

LEMON RISOTTO

lemon gremolata, sauteed arugula, pomegranate seeds,
brown butter, parmesan



DESSERT

BASQUE CHEESECAKE

passion fruit sauce, ras el hanout

PROFITEROLES

vanilla cream, dulce de leche, brown butter crumble

THANK YOU

20% service charge is included on every tab. 18% is distributed directly to service workers on top of their base wages, and the remaining 2% is used to help pay for our staff cost, such as base wage, health insurance, etc. You may choose to leave an additional tip!

VEG: vegetarian / GF: gluten free

Consuming raw or undercooked meats, poultry, seafood or shellfish or raw eggs may increase your risk of food borne illness, especially if you have certain medical conditions. May contain nuts.

