Summer Restaurant Week 2024

Dinner \$55

<u>*ist Course:*</u> choice of

Heirloom Tomato Salad @

red oak | benne seed dressing | cucumber | shiso

Cobia Crudo o

mango aguachili | pink peppercorn gremolata | pickled green mango

Cavatelli

peperonata | crispy speck

2nd Course: choice of

Pan Roasted Salmon @

poblano egusi | yassa sofrito | petite summer squash

Adobo Cauliflower 🚳

salsa de sol | escabeche | benne brittle

Grilled Octopus @

chorizo verde | aji amarillo | gunpowder | hibiscus glaze

Petite Steak Frites @ (upcharge \$10)

Roseda Farms 8 oz hanger steak | Dirty Steak sauce | french fries

<u>3rd Course:</u> choice of

Sans Rival 👦

toasted cashew wafer | honeycomb crunch | yogurt mousse | yuzu sorbet

Churros Rival 🛛

with dipping sauce (dulce de leche, chocolate, raspberry)

Sorbet

G – gluten free

— vegetarian

Please alert your server of any allergies prior to ordering.

₩ –vegan

At Dirty Habit DC, a 22% service charge is included to every check. 18% is an automatic gratuity that goes directly to the service team and 4% contributes to our team's fair compensation and benefits. We're here to ensure your experience is exceptional, so please feel free to reach out to our management team with any questions — your support means the world to us!