

THE SIMON

THE SIMON RESTAURANT WEEK

LUNCH | \$35 PER PERSON Three-Course Prix Fixe

FIRST COURSE — CHOOSE ONE

TUNA TARTARE Aged Soy Sauce • Lime • Avocado • Wonton Chips

CHICKEN PARMESAN ARANCINI Tomato Sauce

SAFFRON SEAFOOD RISOTTO Lobster • Shrimp • Calamari • Clams • Mussels • Fennel

SECOND COURSE — CHOOSE ONE

BEEF + CHEESE RAVIOLI DUO Beef Jus • Taleggio Cheese • Chives

STEAK FRITES Hand Cut French Fries • Beef Jus • Watercress Salad

ORA KING SALMON Appalachian Corn • Pickled Peppers • Heirloom Tomato • Herb Purée

DESSERT — CHOOSE ONE

PEACH ÉCLAT White Peach • Peach Genoise • Madagascar Vanilla • Peach Foam • Peach Caviar

CHOCOLATE DEVALIA TORTA Valrhona Espresso Cocoa Cream • Espresso Sponge

BASQUE CHEESECAKE Burnt Vanilla • Caramelized Exterior • Creamy Center

THE SIMON RESTAURANT WEEK

DINNER | \$65 PER PERSON Three-Course Prix Fixe

FIRST COURSE — CHOOSE ONE

STEAK TARTARE Roasted Bone Marrow • Quail Egg Yolk • Black Truffle • Brioche

BAKED RAPPAHANNOCK OYSTER Wilted Spinach • Bacon Crust

LOBSTER RAVIOLI Shrimp Bisque • Cauliflower Variations

SECOND COURSE — CHOOSE ONE

RED WINE BRAISED SHORT RIB Mashed Potatoes • Roasted Seasonal Vegetables

PAN SEARED TILEFISH Celeriac • Baby Leek • Mussels • Yellow Wine Sauce

SAFFRON SEAFOOD RISOTTO Lobster • Shrimp • Calamari • Clams • Mussels • Fennel

DESSERT — CHOOSE ONE

PEACH ÉCLAT White Peach • Peach Genoise • Madagascar Vanilla • Peach Foam • Peach Caviar

CHOCOLATE DEVALIA TORTA Valrhona Espresso Cocoa Cream • Espresso Sponge

BASQUE CHEESECAKE Burnt Vanilla • Caramelized Exterior • Creamy Center

THE SIMON RESTAURANT WEEK

BRUNCH \$35 PER PERSON Three-Course Prix Fixe

FIRST COURSE — CHOOSE ONE

PASTRY BASKET Brioche • Chocolate Croissant • Butter Croissant • Sweet Butter

AÇAÍ YOGURT Açaí • Yogurt • Seasonal Fruit • House Granola

HALF GRAPEFRUIT Fresh Grapefruit

SECOND COURSE — CHOOSE ONE

EGGS BENEDICT Thinly Shaved Virginia Ham • Lyon Bakery English Muffin • Poached Eggs • Hollandaise

BRIOCHE FRENCH TOASTA Smith Bowman Bourbon Apples • Vanilla Chantilly • Cinnamon Toast Crumble

CROQUE MONSIEUR Virginia Country Ham • Mornay • Comté Cheese • Garden Greens

DESSERT — CHOOSE ONE

PEACH ÉCLAT White Peach • Peach Genoise • Madagascar Vanilla • Peach Foam • Peach Caviar

CHOCOLATE DEVALIA TORTA Valrhona Espresso Cocoa Cream • Espresso Sponge

BASQUE CHEESECAKE Burnt Vanilla • Caramelized Exterior • Creamy Center

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS. WHILE PRECAUTIONS ARE TAKEN, CROSS-CONTACT WITH ALLERGENS MAY OCCUR. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. TAX AND GRATUITY NOT INCLUDED.

The Simon • 11340 Reston Station Blvd, Reston, VA 20190