

RESTAURANT WEEK JANUARY 27-FEBRUARY 1



LA BI SE

\$55 PP / PRIX FIXE MENU

ADD GOUGÈRES \$6

### PREMIERS PLATS

#### Potato and Leek Soup

*brunoise potatoes, crème fraîche cloud*

#### Salade Jardinière

*local greens, local pear, fennel, feta, calamansi vinaigrette*

#### Roasted Leeks

*sauce romesco, winter black truffles,  
sauce beurre blanc, chive-espelette oil*

#### Beef Tartare

*egg emulsion, locally foraged greens, variation of onion,  
French bread*

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### PLATS PRINCIPAUX

#### Wild Mushroom Risotto

*carnaroli rice, candied pine nuts, Comté espuma, fines herbes*

#### Loup de Mer

*frisée, chicory, beurre noisette, Meyer lemon*

#### Boeuf Bourguignon

*red wine, bacon lardons, cipollini onions, mushrooms,  
white polenta*

#### Steak Frites

*teres major, house made frites, Bordelaise sauce*

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### DESSERTS

#### Pear-Citrus Pavlova

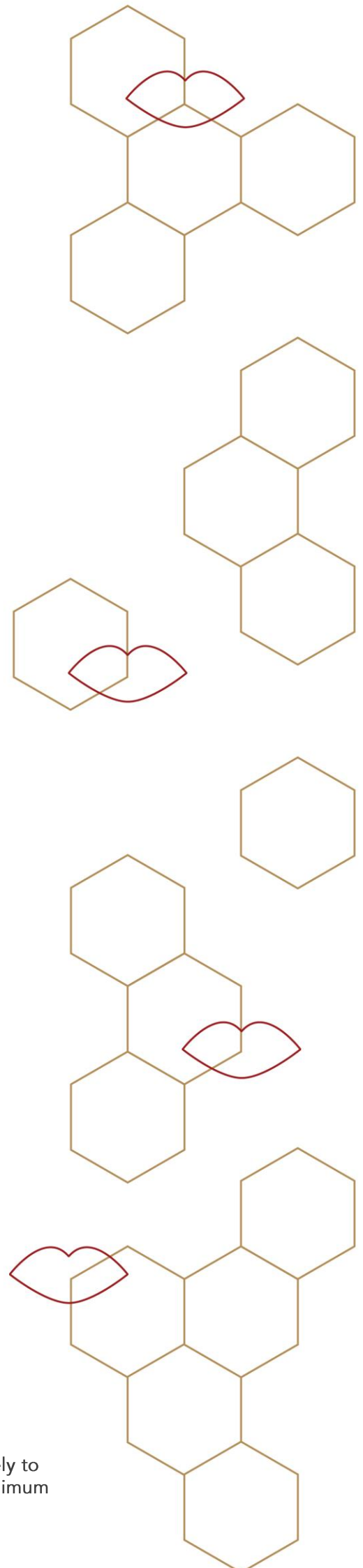
*meringue, dark chocolate crémeux*

#### Cinnamon Apple Strudel

*vanilla crème anglaise*

#### Dark Chocolate Mousse

*orange crémeux*



A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our service staff to above the current minimum wage for all DC employees.

Additional tips are not expected, but are always appreciated.

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness, Especially if You Have Certain Medical Conditions

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### PREMIERS PLATS

**Citrus-Cured Hamachi**

*passionfruit, radish, cucumber*

**Potato and Leek Soup**

*brunoise potatoes, crème fraîche cloud*

**Salade Jardinière**

*local greens, local pear, fennel, feta, calamansi vinaigrette*

**Roasted Leeks**

*sauce romesco, winter black truffles,  
sauce beurre blanc, chive-espelette oil*

**Beef Tartare**

*egg emulsion, locally foraged greens, variation of onion,  
French bread*

**Hudson Valley Foie Gras Verrine**

*persimmon, Sauternes sabayon, brioche,  
pistachio-cashew crisp*

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### PLATS PRINCIPAUX

**Wild Mushroom Risotto**

*carnaroli rice, candied pine nuts, Comté espuma, fines herbes*

**Loup de Mer**

*frisée, chicory, beurre noisette, Meyer lemon*

**Rohan Duck Calvados**

*apple, confit leg pressé, celery-apple whipped potatoes*

**Le Gigot d'Agneau**

*braised lamb, bacon, olive oil whipped potatoes,  
Thumbelina carrots*

**Boeuf Bourguignon**

*red wine, bacon lardons, cipollini onions, mushrooms,  
white polenta*

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### DESSERTS

**Pear-Citrus Pavlova**

*meringue, dark chocolate crémeux*

**Cinnamon Apple Strudel**

*vanilla crème anglaise*

**Dark Chocolate Mousse**

*orange crémeux*

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