

a.lounge+bar

RESTAURANT WEEK MENU

\$50 per person. Choice of one starter, one main, and one dessert

STARTER

Grilled Peaches & Prosciutto

Whipped Ricotta | Black Pepper Honey | Basil | Toasted Sourdough

Roasted Sweet Corn Chowder

Crispy Pancetta | Chive Oil

MAIN

Miso Glazed Cod

Sweet Corn Puree | Blistered Shishito Peppers | Pickled Tomato Vinaigrette

Smoked Pork Tenderloin

Grilled Fig Glaze | Roasted Eggplant Puree | Crisp Green Beans

Wild Mushroom and Summer Squash Tart

Caramelized Onion Jam | Truffle-Goat Cheese Mousse

SWEET

Lavender Espresso Crème Brûlée

Espresso Custard | Lavender

Lemon Thyme Panna Cotta

White Chocolate Crisp | Raspberry

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Il Molinio Di Grace Wine by the Bottle Specials

Chicanti Classico · 2020 · \$40

Sweet Berries with Cedar and Violet Notes | Full-bodied

Gratius · 2018 · \$80

Dark Cherries, Dried Leaves, Graphite Notes | Medium to Full-bodied

Chanti Classico Riserva · 2021 · \$55

Dark Fruit, Spices, Balsamic Notes | Rich Texture with Smooth Mouthfeel

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

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