



DC Winter Restaurant Week January 22 – January 29, 2018

Three-Course Brunch Menu

\$22 Three-Course, add \$15 for the Wine Pairing,
add \$15 for Bottomless Mimosa or Bloody Marys
We request that everyone at the table choose the Three-Course Menu

First Course

Choose one of the following:

Mix Greens Salad, Carrot Shavings & Dijon Vinaigrette (gf) (v)

Nisia Old Vines, Verdejo, Rueda, Spain

or

Signature Duck Egg Roll, Hoisin Soy Chili Sauce

Castillo de Fuente, Monastrell, Alicante, Spain

Second Course

Choose one of the following:

Vanilla Bean French Toast, Bacon or Chorizo

Lamblin & Fils, Chardonnay, Burgundy, France

or

Chicken + Waffles, Fruit Salad

Viña los Valles, Tempranillo, Rioja, Spain

or

Bistro Benedict, Home Fries

Espelt, Garnacha Old Vines, Empordà, Spain

or

Chesapeake Jumbo Lump Crab Cake Benedict, Home Fries (Add 4)

Quivira, Sauvignon Blanc, Dry Creek, Sonoma, California

or

Hanger Steak + Eggs, Chimichurri & Fries (gf) (Add 4)

Annabella, Cabernet Sauvignon, Napa, California

Third Course

Choose one of the following:

Warm Donut Holes

La Cartuja, Moscatel, Mistela, Valencia, Spain

or

Warm Chocolate Brownie (Add 4)

Graham's Ruby Port, Porto Portugal

or

Tres Leches Cake (Add 4)

Mas fi, Sparkling Rosé, Cava, Spain

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Chef & Sommelier