



## DC Summer Restaurant Week August 13 – August 19, 2018

### Three-Course Brunch Menu

\$22 Three-Course, add \$15 for the Wine Pairing,  
add \$15 for Bottomless Mimosa or Bloody Marys, add \$20 for Bottomless Sangria

*We request that everyone at the table choose the Three-Course Menu*

#### First Course

Choose one of the following:

Chopped Salad, Carrot Shavings & Dijon Vinaigrette (gf) (v)

*Menade, Verdejo, Rueda, Spain*

or

Seasonal Fruit Bowl (gf) (v)

*Robert Weil, Riesling Trocken, Rheinhessen, Germany*

or

Signature Smoked Chicken Egg Roll, Hoisin Soy Chili Sauce

*Sean Minor, Rosé Pinot Noir, Carneros, California*

#### Second Course

Choose one of the following:

Vanilla Bean French Toast, Bacon or Chorizo

*Lamblin & Fils, Chardonnay, Burgundy, France*

or

Chicken + Waffles, Fruit Salad

*Punto Final, Malbec, Mendoza, Argentina*

or

Chesapeake Jumbo Lump Crab Cake Benedict, Home Fries (Add \$2)

*Stolpman, Sauvignon Blanc, Santa Ynez, Santa Barbara, California*

or

Duck Confit Chilaquiles, Corn Tortilla Chips, Tomatillo Sauce, Poached Eggs, red peppers

*Chateau Signoret, Merlot, Entre-Deux-Mers, Bordeaux, France*

#### Third Course

Choose one of the following:

Churros, Chocolate Ganache

*Graham's Ruby Port, Porto Portugal*

or

Mistela Strawberry Cake (Add \$4)

*Mas fi, Sparkling Rosé, Cava, Spain (Taste Add \$4)*

*danny lledo*  
Chef & Sommelier