



DC Winter Restaurant Week January 22 – January 29, 2018

Three-Course Dinner Menu

\$35 Three-Course, add \$20 for the Wine Pairing

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

First Course

Choose one of the following:

Beet & Arugula Salad, Goat Cheese & Balsamic Vinaigrette (gf) (v)

Nisia Old Vines, Verdejo, Rueda, Spain

or

Pan-Seared Scallops, Polenta Cake, Beurre Blanc (gf)

Lamblin & Fils, Chardonnay, Macon, Burgundy, France

or

Grilled Lamp Chop, Rosemary Red Wine Sauce & Poor Man's Potatoes (gf)

Chateau Blouin, Merlot, Bordeaux, France

Second Course

Choose one of the following:

Wild Mushroom Risotto, Shaved Parmesan (gf)

Alexana, Chardonnay, Willamette, Oregon

or

Award-Winning Seafood Paella, Hake, Calamari & Shrimp (gf) (Add 2)

Manz Dona Fatima, Jampal, Lisboa, Portugal

or

Chesapeake Jumbo Lump Crab Cake,

Haricots Verts, Cauliflower, Confit Cherry Tomatoes & Tartar Sauce (gf) (Add 2)

Brooks, Pinot Gris Blend, Willamette, Oregon

or

Duck Confit Spätzle, Sundried Tomatoes Red Wine Sauce

Espelt, Garnacha Old Vines, Empordà, Spain

or

Dry-Aged New York Strip, MD Roseda Farm Strip,
Beurre Maître d'Hôtel & Roasted Brussel Sprouts (gf) (Add 5)

Quivira, Zinfandel, Dry Creek, Sonoma, California

Third Course

Choose one of the following:

Drunken Pears (gf)

La Cartuja, Moscatel, Mistela, Valencia, Spain

or

Choco-Flan

Graham's Ruby Port, Porto Portugal

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Chef & Sommelier