



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

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

*Glatzer Grüner Veltliner, Carnuntum, Austria*

or

Pan-Seared Scallops, Salmon Roe, Grilled White Corn, Beurre Blanc (gf)

*Lamblin & Fils, Chardonnay, Macon, Burgundy, France*

or

Signature Duck Egg Roll, Hoisin Soy Chili Sauce

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

#### Second Course

Choose one of the following:

Gnocchi Verde, Cherry Tomatoes, Cream, Shaved Parmesan (gf)

*Lamblin & Fils, Chardonnay, Macon, Burgundy, France*

or

Chesapeake Jumbo Lump Crab Cake,  
Haricots Verts, Cauliflower, Confit Cherry Tomatoes & Tartar Sauce (gf)

*Paul Blanck, Pinot Gris, Alsace, France*

or

Red Snapper Veracruz, Traditional tomatoes, olives, onions sauce

*Salem Wine Co., Pinot Noir, Willamette, Oregon*

or

Award-Winning Valencian Paella, Chicken, Rabbit & Vegetables (gf) (Minimum for 2)

*Mustiguillo Mestizaje, Bobal, DOP El Terrerazo, Spain*

or

Wagyu New York Strip, Petite Strip of Australian Wagyu, Roasted Brussel Sprouts (gf) (Add \$7)

*Ridge, East Bench, Zinfandel, Dry Creek Valley, Sonoma, California*

#### Third Course

Choose one of the following:

Mistela Strawberry Cake

*Mas fi, Sparkling Rosé, Cava, Spain*

or

Warm Chocolate Brownie

*Graham's Ruby Port, Porto Portugal*

*dannyledo*  
Chef & Sommelier