



DC Summer Restaurant Week August 13 – August 19, 2018

Three-Course Lunch Menu

\$22 Three-Course, add \$15 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

Cajun Shrimp, Lime, Garlic, Cajun Spices (gf)

Menade, Verdejo, Rueda, Spain

or

Signature Smoked Chicken Egg Roll, Carolina Mustard 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

Maryland Crab Cake Sandwich, Lettuce, Tomato, Onions, Chipotle Aioli & Old Bay Fries

Priest Ranch, Grenache Blanc, Napa Valley, California

or

Slate Cheeseburger, Lettuce, Tomato, Onion, Horseradish Sauce, Gruyere & Fries

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

or

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

Annabella, Cabernet Sauvignon, Napa, California

Third Course

Choose one of the following:

Sorbet of the Week

Mas fi, Sparkling Rosé, Cava, Spain

or

Warm Chocolate Brownie (Add \$4)

Graham's Ruby Port, Porto Portugal (Taste Add \$4)

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Chef & Sommelier