



DC Winter Restaurant Week January 22 – January 29, 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:

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

Nisia Old Vines, Verdejo, Rueda, Spain

or

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

Strub, N. B., Riesling Kabinett, Rheinhessen, Germany

or

Signature Duck Egg Roll, Hoisin Soy Chili Sauce

Castillo de Fuente, Monastrell, Alicante, Spain

Second Course

Choose one of the following:

Wild Mushroom Risotto, Shaved Parmesan (gf)

Lamblin & Fils, Chardonnay, Macon, Burgundy, France

or

Ahi Tuna Steak Burger, Caramelized Onions, Chipotle Aioli & Fries

Allan Scott, Sauvignon Blanc, Marlborough, New Zealand

or

Slate Cheeseburger, LTO, Herb Mayo, Gruyere & Fries

Vinya los Valles Tempranillo, Rioja, Spain

or

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

Annabella, Cabernet Sauvignon, Napa, California

Third Course

Choose one of the following:

Two Cookie of the Day

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