



WASHINGTON, D.C. RESTAURANT WEEK MENU

August 24 – 30, 2009

LUNCH - \$20.09

Includes your choice of the appetizers listed below.
For your Entrée you may select any on the Lunch Menu.
A surcharge of \$7.00 will apply to the Lobster Roll.
Dessert options are listed below.

DINNER - \$35.09

Includes your choice of the appetizers listed below.
You may choose any of the entrees on the Dinner Menu.
A surcharge of \$10.00 will apply to the Prime NY Strip and the Lobster "Pot"
Dessert options are listed below.

APPETIZER SELECTIONS

"Community Garden" Simple Green Salad
Baby Blue Caesar
Louisiana Seafood Gumbo
Southwestern Lobster Tortilla Soup
Blue Crab + Corn Chowder
Classic Peruvian Style Ceviche
Yucatan Shrimp + Ceviche "Cocktail"
Trio Of Nigiri Sushi; Tuna, Salmon, Hamachi

DESSERT SELECTIONS

"Zesty" Lemon Creme Brulee
Almond Biscotti, Blueberry Mash
Yogurt Panna Cotta
Farmer's Market Peaches, House-Granola
Local Honey
Bittersweet Valrhona Chocolate Cake
Salted Caramel, Passion Fruit Ice Cream

Chef Owner – Jeff Tunks
Executive Chef – Christopher Clime
Sushi Chef – No Won Park
No Substitutions or Sharing