

701

DC Restaurant Week Lunch

Local Corn Soup, Nasturtium Flowers, Shrimp Flan

Heirloom Tomatoes, Basil Pickled Peaches, Caramelized Banana Peppers, Star Anise Cracklings

Baby Watermelon Salad, Marinated Feta, Arugula, Mustard Seeds, Dried Black Olives

Apricot & Mache Salad, Crisp Guanciale, Ricotta Salata, Vanilla & White Blasamic Vinaigrette

Rockfish Tartar, Green Gazpacho, Prosecco & Jalapeno Granite

(Apricot & Mache Salad, Crisp Guanciale, Ricotta Salata, Vanilla & White Blasamic Vinaigrette)

Spanish Mackerel, Tomato & Horseradish Water, Cucumber Noodles, Lemon Agrumato Oil

Squid Ink Linguine, Braised Squid, Spicy Tomato Sauce, Marjoram

Steak & Arugula Salad, Fennel, Red Pepper Vinaigrette, Aged Cheddar Croutons

Pulled Pork Sandwich, Fennel Slaw, Onion Brioche, Sweet Potato Wedges

Grilled Cheese, Maple Smoked Cheddar, Maitake Mushrooms, Pickled Onions

Roasted Chicken Breast, Arugula Polenta, Charred Tomatoes, Local Corn

DC Restaurant Week Dinner

Local Corn Soup, Nasturtium Flowers, Shrimp Flan

Heirloom Tomatoes, Basil Pickled Peaches, Caramelized Banana Peppers, Star Anise Cracklings

Baby Watermelon Salad, Marinated Feta, Arugula, Mustard Seeds, Dried Black Olives

Olive Oil Poached Baby Octopus, Salsa Verde, Roasted Breakfast Radishes

Rockfish Tartar, Green Gazpacho, Prosecco & Jalapeno Granite

Rabbit Rillettes, Red Wine Candied Hazelnuts, Pea Shoots, Cherries

Market Cauliflower, Almond Milk, Chard Puree, Crispy Caperberries

“Ham & Cheese” Ravioli, Crispy Ham, Aged Cheddar, Dijon Mustard Sauce

Fennel Pollen Dusted Halibut, Smoked Eggplant, Heirloom Squash, Poached Cherry Tomatoes

Seared Sea Scallops, Bacon, Local Corn, Leeks, Chanterelles, Sorrel Sauce

Eco Friendly Pork Loin, Japanese Sweet Potatoes, Blackberries, Rosemary

Bourbon Braised Lamb Shoulder, Cornbread Crust, Sweet Onions, Fried Green Beans