

adour

THE ST. REGIS WASHINGTON, D.C.

CUISINE DESIGNED WITH WINE IN MIND

Restaurant Week Menu

\$35.10

appetizers

CHILLED HEIRLOOM TOMATO SOUP (ADDITIONAL LOBSTER \$12.00)
BASIL AND WATERMELON

DAURADE CEVICHE
AVOCADO CONDIMENT AND SPICY TOMATO SYRUP

MESCLUN SALAD
SUMMER VEGETABLES CRUDITÉS, PARMESAN SHAVING

main courses

HANGER STEAK (ADDITIONAL SEARED FOIE GRAS \$12.00)
POTATOES BOULANGERE AND BABY SPINACH

ARTISANAL PASTA
CONFIT RABIT LEG AND TAGGIASHE OLIVE

OLIVE OIL POACHED YELLOW TAIL TUNA
SAUTEED BABY BOK CHOY, SALSA VERDE

dessert

EXOTIC FRUITS SALAD
HERBS AND SPICES INFUSION, SORBET

MILK CHOCOLATE DOME
HAZELNUT CRUMBLE, GIANDUJA ICE CREAM

EXECUTIVE CHEF JULIEN JOUHANNAUD
PASTRY CHEF FABRICE BENDANO

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS


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HALF/FULL

MAINE LOBSTER MEDALLIONS		15/28
MOZZARELLA DI BUFFALA, HEIRLOOM TOMATOES AND BASIL PESTO		
VEGETABLE COOKPOT		17
FRESH ALMONDS, CROUTONS		
PAN SEARED VEAL SWEETBREAD		27
RICOTTA GNOCCHIS AND WHOLE GRAIN MUSTARD SAUCE		
DRY CURED IBERICO DE BELLOTA HAM	2 OZ	29
FRESH TOMATO RUSTIC TOAST		

fish & meat

LOCH DUART SALMON "SURF & TURF"		34
SEARED FOIE GRAS, BRUSSEL SPROUT LEAVES AND FRESH GINGER		
MUSCOVY DUCK BREAST "A L'ORANGE"		34
DAIKON, TURNIPS AND BREAKFAST RADISHES		

dry aged beef

NEW YORK STRIP, BLACK ANGUS	11 OZ	44	SAUCES & CONDIMENTS
FILET MIGNON, USDA PRIME	8 OZ	36	BEARNAISE
ADD \$19 FOR ROSSINI: SEARED FOIE GRAS/BLACK TRUFFLE SAUCE			BLACK PEPPERCORN
			BORDELAISE
			BARBECUE
HANGER STEAK, USDA PRIME	10 OZ	26	SIDE DISHES 8
			MUSHROOMS COCOTTE
			POTATO PUREE
			ADOUR MAC & CHEESE
			CREAM SPINACH

cheese

MATURE SELECTED CHEESES		17
TOASTED COUNTRY BREAD, CONDIMENTS		

desserts

APRICOT SOUFFLE		10
ALMOND ICE CREAM		
OUR BABA		
ARMAGNAC, LIGHT WHIPPED CREAM		