


Restaurant Week Winter 2012
\$35.12 per person, \$55.12 with wine pairings

Amuse-Bouche

First Course

Baby Field Green Salad

radish, pickled white onion, lemon mosto
2010. hall vineyards. sauvignon blanc. napa, california.

Petite Baby Carrots

apple cardamom sauce, red onion, cider vinaigrette
2010. rappahannock cellars. viognier. virginia.

Cannelini Bean and Black Truffle Soup

potato crisp, truffle oil, scallion, chive, cracked black pepper
2009. damilano. barbera d'asti. piedmont. italy.

Roasted Local Sweet Turnips

crème fraîche, walnuts, mustard dressing
2009. champalou. chenin blanc. vouvray, france.

Second Course

Seared Hudson Valley Duck Breast

golden beets, pea chutes, cippolini onion petals, champagne gastrique, hazelnuts
2008. lil ripa. pinot noir. central otago, new zealand.

Grass-Fed Angus Sirloin

salt-roasted rutabaga, corona beans, kale, chestnuts, demi-glace
2010. b-side. cabernet sauvignon. napa, california.

Featured Fish

2009. roland lavantureaux. chardonnay. petite chablis, france.

Mushroom Gnocchi

fresh ricotta cheese, walnuts, basil
2010. piedirosso. lacryma christi del vesuvio. mastroberardino. campania, italy.

Intermezze

Chef's selection

2009. terra noble. pinot noir. chile.

Desserts

Tres Leches

guinness ice cream, shaved dark chocolate
hidalgo-morenita. cream sherry. jerez, spain.

Fruit Crisp

crème fraîche ice cream, cinnamon
2000. domaine de la tour vielle. grenache reserva. banyuls, france.

Almond Macaroon & Coconut Almond Ice Cream

dates, lavender honey
2007. yalumba botrytis viognier. wrattonbully, south australia.

Dine Out...Dine Often...Dine **Restaurant Week Metro DC!**



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Presented by
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Restaurants Association of Metropolitan Washington

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