

*Metropolitan Washington*  
**RESTAURANT WEEK**

August 17-21, 2022

\$25 per person

*(Tax & Gratuity Not Included)*

*Choice of Two Courses*

**FIRST COURSE**

**ONION SOUP GRATINEE**

GRUYERE CHEESE, HERB CROUTONS

**HEIRLOOM TOMATO SALAD**

ENDIVE, UPLAND CRESS, LEMON BALM, GOAT CHEESE,  
CHAMPAGNE VINAIGRETTE

**FLEMISH STYLE ASPARAGUS**

FARM EGG, HAZELNUT DRESSING, TARRAGON

**SECOND COURSE**

**CHICKEN PAILLARD**

PATH VALLEY GREENS, VEGETABLE SALAD, LEMON VINAIGRETTE

**TUNA NIÇOISE**

TOMATOES, HARICOTS VERTS, EGG, POTATO, ROASTED PEPPERS,  
RADISH GREENS, MUSTARD VINAIGRETTE

**STEAK FRITES**

BUTCHER'S CUT, CRESS, RED WINE SAUCE, BEARNAISE, BELGIAN FRITES

**MOULES AU VIN BLANC**

WHITE WINE, ROASTED GARLIC, CREAM, LEMON, PARSLEY

**THIRD COURSE**

**EARL GREY CRÈME BRULE**

HONEY TUILE, LEMON CURD

**APPLE TARTE TATIN**

PUFF PASTRY, SPICED CARAMEL, CRÈME FRAÎCHE ICE CREAM

**MARQUISE AU CHOCOLAT**

CHAMBORD RASPBERRIES, PISTACHIO CRUNCH, CRÈME ANGLAISE

Aug. 17-21, 2022. Please, no sharing, splitting, substitutions or modifications, thank you.  
\*Consuming raw or under cooked poultry, meats, or eggs may increase your risk for food borne illness.  
20% Gratuity will be added to parties of 6 or more.