

RESTAURANT WEEK  
DINNER  
2024



**\$40**  
select one appetizer, one entrée  
& one dessert

LES HORS D'OEUVRES

**CUCUMBER GAZPACHO**

toasted almonds, green grapes, celery,  
yellow bell peppers

**FRENCH ONION SOUP GRATINÉE**

beef broth, three cheese blend

**ESCARGOTS SAUVAGES DE BOURGOGNE**

garlic, parsley, butter, baguette

**STEAK TARTARE**

cornichons, capers, tomato jam, crostini

**COUNTRY PÂTÉ**

cornichons, frisée salad, grain mustard

**LIBERTÉ SALAD**

lettuce, tomato, cucumber, chickpeas, bleu cheese,  
croutons, house vinaigrette <sup>v</sup>

**CAESAR SALAD**

parmesan, boquerones, garlic croutons, cornichons, frisée  
salad, grain mustard, black pepper

**ENDIVE AND BITTER GREENS**

pear, fennel, radish, bleu cheese dressing,  
spiced walnuts <sup>v, gf</sup>

**BEET CARPACCIO**

burrata, toasted hazelnuts, pomegranate seeds,  
orange segments, basil oil <sup>v, gf</sup>

LES ENTRÉES

**BOEUF BOURGUIGNON**

bacon lardons, carrots, pearl onions, mushrooms,  
smashed potatoes <sup>gf</sup>

**FETTUCINE BOLOGNESE**

ground beef & pork, tomatoes, fennel seed, garlic,  
pecorino cheese

**TROUT AMANDINE**

haricots verts, almonds <sup>gf</sup>

**COULOTTE STEAK FRITES**

petite salad, peppercorn sauce, frites <sup>gf</sup>

**CLASSIC LIBERTÉ BURGER**

double patty, caramelized onion jam,  
pickled red onions, cheddar cheese, bacon-red wine aioli,  
olive oil bun, frites

**PORK LOIN AU POIVRE**

seared pork loin, garlic spinach, pommes purée, green  
peppercorn sauce <sup>g</sup>

**NY STRIP STEAK AU POIVRE +15**

asparagus, sautéed mushrooms, garlic confit,  
green peppercorn sauce <sup>gf</sup>

**SEARED FILET MIGNON +15**

asparagus, pommes purée, truffle port sauce <sup>gf</sup>

**CHICKEN PAILLARD**

shallot-chive salsa fresca, frisée salad,  
pomegranate, orange, sherry vanilla vinaigrette

**FETTUCINE CONTADINA**

mushroom, broccoli, cherry tomato, green peas,  
zucchini, with salsa marinara (v)

**MOULES FRITES**

white wine, pernod, fish fumet, shallot, fennel,  
confit garlic, thyme, frites <sup>gf</sup>

**SEARED SALMON**

pommes purée with smoked white fish, medley of  
vegetables, asparagus, corn velouté,  
pickled mustard seeds <sup>gf</sup>

**COQ AU VIN**

smashed potatoes, parsnip purée, mushrooms, baby  
carrots, pearl onions, bacon lardons, red wine jus <sup>gf</sup>

**LOUP DE MER +15**

seared & butterflied whole branzino, Israeli  
couscous, zucchini caponata, arugula & fennel  
salad with tarragon vinaigrette, vadouvan  
beurre blanc



## LES SUCRÉES



### FLAN À LA VANILLE

vanilla custard, caramel sauce <sup>gf</sup>

### POT DE CRÈME AU CHOCOLAT

vanilla whipped cream <sup>gf</sup>

### TARTE AU CITRON

lemon custard, raspberry gelée, berries, whipped cream,  
vanilla red wine reduction

### TARTE AU FROMAGE

Basque style cheesecake, mixed berries, crème  
Chantilly, chocolate ganache

### SORBET

seasonal selection <sup>vegan, df, gf</sup>

### ICE CREAM

seasonal selection <sup>v, gf</sup>



## LES GARNITURES



### FRITES 6.95

herbs de provence <sup>v, gf</sup>

### SMASHED POTATOES 5.95

chives, black pepper <sup>gf</sup>

### MACARONI AU GRATIN 10.95

smoked gruyère, mornay <sup>v</sup>  
add bacon +3

### GREEN BEAN AMANDINE 6.95

brown butter, almonds, lemon <sup>v, gf</sup>

### BEEETS 7.95

poached, beets, chèvre, sliced walnuts,  
pomegranate molasses <sup>gf</sup>

### BRANDADE CROQUETTES 7.95

cod & yukon potato croquettes,  
new england style tartar sauce <sup>gf</sup>

## WINE SPECIALS

\$8 per glass or \$30 per bottle

House White Wine

House Red Wine

V- Vegetarian | GF- Gluten Free | Vegan

A 20% service charge will be added to your bill. This charge goes entirely to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\***