



DC Restaurant Week

40 or 55 Prix Fixe Menus

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts | Some Items are subject to an upcharge

Select 1 Hors d'Oeuvres or 1 Salad or Soup | 1 Entrée | 1 Dessert

VALID AUGUST 16 TO AUGUST 20 2022

BRASSERIE • CAFÉ • APÉRITIFS • SPÉCIALITÉS • BISTRO • BAR À VINS



.....PREMIER.....

SOUPE DU JOUR - DAILY MARKET SOUP

ESCARGOTS PROVENCALES

SAUTÉED SNAILS | BASIL PESTO | ROASTED TOMATO
TOASTED BAGUETTE

PÂTÉ de FOIE de VOLAILLE - CHICKEN LIVER MOUSSE
CROSTINI | GRAINY MUSTARD | CORNICHONS | ONIONS

CHARCUTERIES et FROMAGES 3 pc
HOUSEMADE FRUIT WALNUT BREAD

SALADE CAESAR
ROMAINE | PARMESAN | RUSTIC CROÛTONS
LEMON-ANCHOVY DRESSING

SALADE VERTE GF|VG
MIXED LETTUCE | TOMATOES | CUCUMBER
CROÛTONS | RADISH | PICKLED SHALLOTS

.....DEUXIÈME.....

MOULES MARINIÈRE ~ FRITES GF
WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY
HOUSEMADE POMMES FRITES

NOIX de SAINT JACQUES GF
SEARED ATLANTIC SEA *SCALLOPS
ROASTED CORN RISOTTO | FRESH TOMATO-ESPELETTE JUS

CONFIT de CANARD aux PÊCHE GF +5
HUDSON VALLEY MOULLARD DUCK | XÉRÈS & HONEY
GASTRIQUE | ROASTED PEACHES | HARICOTS VERTS ROASTED
CONFIT POTATOES

PAILLARD de POULET "BASQUAISE" GF
GRILLED AMISH CHICKEN BREAST CUTLET | SAUCE BASQUAISE
POMMES "PERSILLADES" | HARICOTS VERTS

RISOTTO D'ÉTÉ GF|VG
ROASTED SUMMER CORN | OREGANO | ARBORIO RICE FRESH
TOMATO-ESPELETTE JUS | PARMESAN CRISP

.....TROISIÈME.....

CRÈME BRÛLÉE à la VANILLE GF
MADAGASCAR VANILLA BEAN CUSTARD | BURNT SUGAR

POT de CRÈME au CHOCOLAT GF
VALRHONA CHOCOLATE CUSTARD | CRÈME CHANTILLY
LANGUES de CHATS BISCUIT

CRÈME GLACÉE et SORBET GF
ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

.....PREMIER.....

SOUPE à L'OIGNON GRATINÉE VG
CAMELIZED ONION | ROASTED ONION BROTH
CROSTINI | GRUYÈRE

TERRINE de FOIE GRAS +5
HOUSE CURED FOIE GRAS | DRIED FRUIT CHUTNEY
PAIN D'ÉPICES

SALADE NIÇOISE GF
LETTUCE | TOMATOES HARICOTS VERTS | PEPPERS
OLIVES | EGG | ANCHOVIES | BASIL
ROASTED SHALLOT VINAIGRETTE

BEIGNETS de CREVETTES 3 pc
ROCK SHRIMP BEIGNETS | GUACAMOLE
LIME | CORIANDER

.....DEUXIÈME.....

LOUP de MER
SEARED MEDITERRANEAN BRANZINO FILET
COUSCOUS "TABBOULEH" | ROMESCO | ARUGULA

MAGRET de CANARD aux PÊCHE GF
SEARED MOULLARD DUCK *BREAST
XÉRÈS & HONEY GASTRIQUE | ROASTED PEACHES
HARICOTS VERTS | ROASTED CONFIT POTATOES

STEAK ~ FRITES GF
CHAR-GRILLED ANGUS *HANGER STEAK - 7 oz
BASTILLE STEAK SAUCE | POMMES FRITES | PETITE SALADE

GRILLADES D'AGNEAU GF +5
MARINATED LAMB *CHOPS | MERGUEZ
SLOW ROASTED EGGPLANT PURÉE | ZUCCHINI | PEPPERS
HARISSA JUS

.....TROISIÈME.....

BÛCHERON - French
BLOOMY RIND GOAT'S MILK
MANGO ESPELETTE COMPOTE | FRUIT WALNUT BREAD

GATEAU S'MORE
GRAHAM CRACKER & VALRHONA CHOCOLATE CAKE
TOASTED MARSHMALLOW ICE CREAM
CAMEL BANANA SAUCE | CHOCOLATE FUDGE

EXOTIQUE "CREAMSICLE"
VANILLA BEAN MOUSSE | PASSION FRUIT GLAZE
COCONUT SABLÉ | CRÈME CHANTILLY
PASSION FRUIT SORBET

PROFITEROLES au CHOCOLAT
3 CHOUX BUNS | VANILLA BEAN ICE CREAM
VALRHONA DARK CHOCOLATE CAMEL FUDGE SAUCE

.....Perfect Pairings.....

Select Your Prix Fixe Menu and Allow US to Pair each dish with
Specially Selected Glasses of Wine

32 per person

Includes 2 - 6 ounce glasses of wine + 1 - 3 ounce glass of dessert wine

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.
Items marked (gf) are items that are fully Gluten Free or can be modified to be Gluten Free.
Please let your server know upon ordering if you have any allergies.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness. We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination. If you have a serious allergy, we recommend that you call the restaurant before dining with us. Please note there is a \$6 per person charge for outside dessert. 08|16|2022