

# DC WINTER RESTAURANT WEEK January 18th-22nd

Taxes & Gratuities Not Included / Dine In Only / No Sharing / No Discounts / Some Items are subject to an upcharge  
Menus Can Not be Combined

Select 1 Premier / 1 Deuxième / 1 Troisième

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



**\$40 Prix Fixe**

.....**PREMIER**.....

**SOUPE du JOUR** - Daily Market Soup

**ESCARGOTS et CHORIZO** - Sautéed Snails / Chorizo Crumble  
Shallots / Coriander / Toasted Baguette / Garlic Coulis

**PÂTÉ de FOIE de VOLAILLE** - House Chicken Liver Mousse  
Crostini / Grainy Mustard Cornichons & Onions

**CALAMARS en FRITURE** - Fried Calamari  
Preserved Lemon Aioli / Arugula / Grilled Lemon

**SALADE CAESAR** - Romaine / Radicchio / Parmesan  
Croûtons / Lemon-Anchovy Dressing

**SALADE VERTE** (gf/vg) - Mixed Lettuce / Tomatoes  
Cucumber / Croûtons / Radish / Pickled Shallots

.....**DEUXIÈME**.....

**MOULES MARINIÈRE - FRITES** (gf) - Maine Rope Mussels  
White Wine / Garlic / Shallots / Butter / Parsley  
Housemade Pommes Frites

**SAUMON POËLÉ** (gf) - Sautéed Atlantic \*Salmon  
Cauliflower Purée / Parsley Pesto / Cipollini / Carrots  
Broccolini

**PAILLARD de POULET de MOUTARDE** (gf)  
Grilled Amish Chicken Breast Cutlet / Mustard Cream Sauce  
Pommes "Persillades" / Carrots / Cipollini / Broccolini

**STEAK - FRITES** (gf) +9 - Char-Grilled Angus \*Hanger Steak  
(7oz) Bastille Steak Sauce Pommes Frites / Petite Salade

**RISOTTO à la TRUFFE** (gf/vg) - Roasted Mushrooms / Kale  
Winter Truffle Emulsion / Parmesan Crisp  
Shaved Winter Truffle

.....**TROISIÈME**.....

**CRÈME BRÛLÉE à la VANILLE** (gf) -  
Baked Tahitian Vanilla Bean Custard / Caramelized Sugar

**PROFITEROLES au CHOCOLAT** - 3 Choux Buns  
Valrhona Dark Chocolate Caramel Fudge Sauce  
Tahitian Vanilla Bean Ice Cream

**POT de CRÈME au CHOCOLAT** (gf) -  
Valrhona Dark Chocolate Custard / Crème Chantilly  
Langues de Chats Biscuit

**CRÈME GLACÉE et SORBET** (gf) - Ice Creams & Sorbets  
Langues de Chats Biscuit

**\$55 Prix Fixe**

.....**PREMIER**.....

**SOUPE à L'OIGNON GRATINÉE** (vg) - Caramelized Onion  
Roasted Onion Broth / Toasted Baguette / Gruyère

**TERRINE de FOIE GRAS +7** - House Cured Foie Gras  
Cherry Chutney / Honey Spice Bread

**CHARCUTERIES et FROMAGES** - Fruit Nut Bread

**SALADE de BETTERAVES** (gf) - Beets / Oranges  
Arugula / Goat Cheese / Pistachios / Shallot Dressing

**BEIGNETS de CREVETTES** - Rock Shrimp Beignets  
Guacamole / Lime / Coriander 3pc

.....**DEUXIÈME**.....

**BOUILLABaisse** (gf) - Market Fish / Shellfish  
Saffron Pernod Shrimp Broth / Fennel / Carrots  
Potatoes / Rouille Aioli Toast

**NOIX de SAINT JACQUES** (gf) - Seared Atlantic Sea  
\*Scallops / Winter Truffle Emulsion  
Mushroom & Truffle Risotto / Kale

**MAGRET de CANARD aux PRUNEAUX** -  
Hudson Valley Seared Moullard Duck \*Breast / Barley  
Sweet & Sour Plum Brandy Sauce / Mushrooms / Broccolini

**CASSOULET** - Double Baked White Bean Casserole  
Pulled Lamb Shoulder / Duck Confit / Duck Sausage

.....**TROISIÈME**.....

**BELLETOILE TRIPLE CREAM BRIE** (FR) - Cows \*Milk  
Mango Apricot Jam / Fruit Nut Bread \*Pasteurized

**VALRHONA MOELLEUX** - "Almond Joy"  
Dark Chocolate / Toasted Coconut / Caramelized Almonds  
Coconut Sorbet / Cocoa Nib Sablé Crumble

**GÂTEAU d'HIVER** - Delicate Almond Cake  
Spiced Blood Oranges / Crème Fraîche Ice Cream

**GÂTEAU aux POMMES** - Cinnamon Apples  
Pecan Oatmeal Crumble / Caramel Ice Cream  
Vanilla Crème Anglaise

.....**Perfect Pairings**.....

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

29 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. A Gratuity of 20% is suggested for parties larger than 7.

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.

\*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.

Please notify us of any allergies. 01/06/2022