



February 2018

Sample Dinner Event Menu:

Pricing begins at \$85 per guest

First Course

(Please select two options for your guests to choose from)

Selection of Artisanal Charcuterie with Accoutrements

Ahi Tuna Tartare, hass avocado, wasabi soy emulsion, nori tempura

Pork & Veal Meatballs, garlic pomme puree, crispy shallots, sauce au poivre

Lolla Rossa Salad, red onion, fennel, candied chestnuts, blood orange, vinaigrette

Roasted Beets & Apple Salad, avocado & beet puree, mustard greens, goats cheese, almonds

Potato Gnocchi, roasted squash, brussels sprouts, pumpkin seed pesto, pecorino romano

Second Course

(Please select two options for your guests to choose from)

Roasted Rack of Lamb, aji amarillo marinade, fingerling potatoes, carrot ginger purée

Roasted Organic Chicken Breast, farro, lemon, feta, spinach, cucumber sauce

Ora King Salmon, pickled mustard greens, sticky rice cake, shitake mushrooms, shoyu sauce

Rockfish, coconut green curry, papaya salad, lime & grapefruit

(+\$10pp) Wagyu Hanger Steak, onion soubise, bacon, swiss chard, cippolini onions

Third Course

(Please select two options for your guests to choose from)

Warm Chocolate Hazelnut Cake, gianduja gelato, espresso sauce

Sticky Toffee Pudding Cake, vanilla ice cream, almonds, toffee

Trio of Sorbets

(+\$8pp) Selection of Artisanal Cheese with Accoutrements

A gratuity of 20% will be added to parties of 10 or more, Standard DC Sales Tax of 10% applies

Any substitutions may affect price