

proof's DINING PHILOSOPHY encourages you to share our CHEESE and CHARCUTERIE selections, as well as FIRST (smaller) and SECOND (larger) offerings. Of course, we welcome you to assemble your meal as you prefer. Proof is pleased to be the first DC restaurant to offer Nordaq FRESH bottled water.

CHARCUTERIE

Prosciutto San Daniele, Italy, 18 month aged, cured ham	13
Jamon Serrano, Spain, 16 month aged, cured ham	13
Wild Boar Salume, Utah, scented with black pepper, clove & corriander	9
Speck, Italy, smoked, spice-cured pork leg	9
Coppa, Italy, spicy cured pork shoulder	8
Bresaola, Uruguay, cured, juniper scented beef tenderloin	8
Finocchioana, Italy, fennel scented pork salume	8
Rosette de Lyon, France, dry cured pork saucisson	10
Cacciatore, Italy, dry aged, hunter style pork salume	8
Lomo Iberico, Spain, cured, acorn- fed pork loin	20
Selection of Fra'Mani Artisanal Salumes	16
Chef's Full Charcuterie Board	30
Pate Campagne with Pistachios and Cherries	12
Duck Liver Mousse with Pickled Red Onions & Baby Greens	11
Beef Pho Terrine with Spicy Hoisin & Cucumber Salad	12
Plate of House Made Pates & Terrines	14
Selection of Seasonal Pickles	8
Mixed Olives with Citrus & Thyme	6
Curried Cashews with Espelette Pepper	6
Crispy Lavash with Cucumber-Labne	<i>Gratis/ 3 additional</i>

| CHEESE

Cow

- Castelões**, *Portugal*, semi-firm, buttery, creamy, smooth*
- Mt. Tam**, *California*, soft, bloomy, smooth, creamy, elegant*
- Parmigiano Reggiano 'Bonati'**, *Italy*, firm, sharp, nutty, sweet, salty
- Red Hawk**, *California*, soft, triple cream, mushroomy, funky*
- L'Amuse Gouda**, *Holland*, firm, intense, hazelnuts, caramel*
- Cave Aged Gruyere**, *Switzerland*, firm, grassy, supple, nutty
- Pleasant Ridge Reserve**, *Wisconsin*, hard, rich, fruity, caramelized, complex
- Taleggio**, *Italy*, soft, washed rind, tangy, velvety*
- Gabietou**, *France*, semi-firm, sharp, washed rind, dried cherry, cashew
- Robiola La Rustica**, *Italy*, soft, funky, wine lees, velvety*

Goat

- Humboldt Fog**, *California*, soft, bloomy, luscious, creamy, elegant*
- San Tumas**, *Italy*, semi-firm, musty, lemon, black pepper*
- Sofia**, *Indiana*, soft, bloomy, ashed, dense, tangy*

Sheep

- Nuvola di Pecora**, *Italy*, semi-soft, creamy, mushroomy, buttery
- Ocooch Mt. Hidden Springs**, *Wisconsin*, semi-firm, rich, creamy paste, berry notes
- Pecorino Romano**, *Italy*, hard, crumbly, sharp, salty*

Blue

- Cambazola**, *Germany*, semi-soft, smooth, creamy, spicy, ripe*
- Gorgonzola Dolce**, *Italy*, soft, creamy, mild, sweet*
- Roquefort**, *France*, semi-soft, creamy, salty, intense
- Dansk Blue**, *Denmark*, semi-soft, creamy, salty, intense

Three 13 | Six 25

**Pasteurized*

| FIRST

Panzanella of Roasted & Raw Autumn Vegetables baby mizuna, toasted bread, pecorino, honey thyme vinaigrette	11
Roasted Beets with Baby Arugula, Pea Shoots & Kaleidoscope Carrots sherry mustard vinaigrette, fresh goat cheese, toasted hazelnuts	11
Butter Crunch Lettuce with Avocado, Grapefruit & Valencia Orange balsamic dressing, toasted quinoa	10
Escarole Salad with Roasted Peppers & Marinated White Anchovies garlic-anchovy vinaigrette, shaved parmesan, farmer egg, croutons	11
Ahi Tuna Tartare with Crispy Nori Tempura hass avocado, wasabi soy emulsion	15
Split Pea Soup with Pancetta & Crispy Brussel Sprout Leaves scallion cream, crunchy lentils, parsley	10
Tempura of Eggplant, French Beans & Wild Mushrooms lemon-truffle dipping sauce	12
Warm Mediterranean Flatbread chickpeas, red onions, olives, pickled radish, smoked eggplant emulsion	12
Sautéed Potato Gnocchi with Butternut Squash & Brussel Sprouts lacinato kale, sage, brown butter, parmesan, amaretti	14/25
Sautéed House Made Rabbit Sausage beluga lentils, dijon mustard, roasted golden turnips	12
Veal Sweetbreads with Osso Bucco Ravioli & Poached Veal Tongue king trumpet mushrooms, veal reduction	14
Pan Roasted Hudson Valley Foie Gras sweet cherry short cake, pistachio, cocoa nibs, bing cherry jus	18
Spicy Little Meatballs goat cheese agnolotti, tomato fondue, basil	12
Crispy Five Spice Pig's Head cucumbers, lettuce hearts, radish, Szechuan peppercorn	12

| SECOND

Roasted Scottish Salmon caramelized cauliflower, filet beans, mushrooms, potatoes, fennel cream	28
Pan Roasted Branzino potato confit, local clams, green olives, pea shoots, saffron broth	27
Pan Roasted Morningstar Day Boat Scallops creamy grits, mussels, crispy kale	28
Grilled Prime Angus Beef Hanger Steak roasted bone marrow, crispy fingerling potatoes, parsley-caper salad	29
Cassoulet of Crispy Pork, Duck Confit & House Made Sausage flageolet beans, baby spinach, smoked bacon, herbed bread crumbs	27
Roasted Colorado Lamb Loin with Moojudra Pilaf green farro, lentils & chickpeas, garlic-yoghurt sauce, parsley	29
Napoleon of Crispy Tofu, Wild Mushrooms & Winter Vegetables baby bok choy, green beans, sweet chili-garlic sauce	29
Spaghetti & Meatballs duck, foie gras & pork meatballs, crushed tomato sauce, parmesan	25
Roasted Organic Chicken Breast goat cheese-wild mushroom stuffing, rapini, creamy polenta	25
Grilled Berkshire Pork Chop curly kale, onion-balsamic compote, negroni vinaigrette	27
Honey & Spice Glazed Pekin Duck Breast roasted yam puree, pomegranate emulsion, grilled scallion	29

SIDES

Broccoli "Bagna Cauda" with Crispy Garlic Chips	9
Roasted Brussel Sprouts with Walnuts & Medjool Dates	9
Crispy Cauliflower with Lemon, Tahini & Mint	9

CHEF'S FOUR COURSE TASTING MENU

Shaved Winter Vegetable Panzanella with Baby Arugula & Parmesan
Pan Roasted Day Boat Scallops with Peppers, Cauliflower & Coconut Curry
Sautéed Lamb Tenderloin with Green Farro Pilaf & Garlic Yogurt Sauce
Warm Chocolate Hazelnut Cake with Gianduja Ice Cream & Espresso Sauce

or

Selection of Artisanal Cheeses with Accoutrements

\$59 per person | *With Wine Pairing* \$95 per person

We kindly request the participation of the entire table.