



Sample Menu #2

First Course

French Onion Soup Gratinee
vegetarian broth, gruyere, baguette crouton

Marinated Jumbo Lump Crabmeat Cocktail
avocado, yuzu

Tomato and Mozzarella
roasted heirloom tomatoes, fresh mozzarella, roasted red peppers, citrus infused
vinegar

Second Course

Loch Duart Salmon
apple onion confit, frisee, cider vinaigrette

Beef Tenderloin
whipped Yukon potatoes, heirloom carrots

Truffle Roasted Chicken
asparagus, truffle jus

Asparagus Risotto
asparagus, shaved black truffles, poached hen's egg

Third Course

Pistachio Custard
thyme & basil cookie

NY Style Cheesecake
seasonal flavor selection

Chocolate Pot du Creme
chantilly cream, raspberry

\$50 Per Person Excluding 10% DC Tax and 22% Gratuity