



## WASHINGTON RESTAURANT WEEK

*3 Course Tasting \$37*

### *Starters*

**Tomato Basil Soup** (gf)

**Fried Brussels Sprouts** w/ red miso caramel, apples & togarashi (gf)

**Pear Salad** Boston lettuce w/ sweet Bosc pear, blue cheese, toasted walnuts & cider vinaigrette (gf)

**Tavern Pickles** fried house made pickles w/ gochujang aioli

*Add choice of Pasta (supplemental course + \$15)  
(Supplemental course not offered Fridays and Saturdays)*

**Ravioli of Lamb** w/ parmigiano, mint & olive

**Pork Ragù** braised meiller farm pork, house made fettuccine, grated parmigiano

**Duck Bolognese** ground labelle farm duck, pancetta, stracciatella, san marzano tomato & 'pizzocheri' house made buckwheat pappardelle

### *Mains*

**Hudson Valley Duck Breast** w/ sour cherry jus, duck fat potatoes & spring peas (gf)

**Monkfish Wellington** w/ prosciutto di parma, mushroom duxelles, foie gras, puff pastry, red wine & truffle jus

**Schnitzel** cast iron seared meiller farm pork tenderloin cutlet w/ lemon-caper butter sauce, spätzle & vegetables

**Steelhead Trout** w/ miso glaze, braised turnips, brown butter shitake mushrooms (gf)

**Steak Frites** cast iron seared grass-fed and finished strip steak w/ bordelaise, tallow roasted carrots, house cut fries & duck fat mayo (gf)

### *Dessert*

**Chocolate Obsession Cake** flourless chocolate torte w/ dark chocolate ganache & raspberry coulis (gf)

**Sticky Toffee Pudding** served warm w/ whipped cream