



Rosemary Bistro Cafe Dinner



**Order A la Carte or Create your own 3-course menu at \$60
includes a glass of red or white Cote's du Rhone**

Appetizer

French Onion Soup \$16

Soup of the Day \$14

Local Farmers Beet Tartare GF Goat cheese brulee, orange zest, pistachios, fresh herbs **\$18**

Classic Caesar Salad \$16

Yellow Fin Ahi Tuna Tartare \$18

Croutons, parmesan cheese, and anchovy.

Smashed Avocado, wasabi cream, and tuile

Warm Onion Tart \$18 Crispy brussel sprouts, apples, caramelized onions, bucheron goat cheese, cranberries, red pepper coulis, and sweet chili sauce

Traditional Snail Cassolette \$20

Pan Seared Japanese Pork Gyoza \$18

Garlic, parsley, and butter

Japanese style with dipping soy sauce

Main Course

Moules Frites GF \$28

-**Classic Mariniere** white wine, shallots, and herbs

-**Provencale** tomato, onions, herbs

-**Diablo** chorizo, onion, cilantro, jalapeno, tomato, lobster broth

Traditional Basque Calamari GF \$26 (sm) / \$36 (main)

Tomato sauce, onions, piment d'espelette, black squid ink served with rice

Shrimp Saffron Risotto \$26 (sm) / \$36 (main)

Pan Seared Shrimp with saffron risotto, ginger turmeric sauce

Wild Caught Halibut Filet GF \$36

Braised fennel, carrot and ginger puree, orange anise sauce

Petit Filet Mignon With mashed potato, veggies, and peppercorn sauce **\$28 (sm) / \$46 (main)**

Hudson Valley Duck Leg Confit Grilled orange, braised cabbage, dry cranberries, apples, spicy tahini sweet potato puree, cherry duck sauce **\$38**

Local Stuffed Delicata Squash GF \$27

Quinoa and brunoise vegetables, served with tahini sweet potato puree and pesto oil

Dessert \$14

Floating Island GF Meringue, creme anglaise, caramel, almonds

Classic Creme Brulee GF

Carrot Cake Philly carrot cream cheese emulsion **Tiramisu** Espresso lady fingers, mascarpone, cocoa.

Sides \$10

**Bread Basket for
the table \$3.00**

Vegetable of the Day

Sautéed Spinach

French Fries

Crispy Brussel Sprouts

Mixed Green Salad

Reluctantly due to the many rising expenses and based on the uncertainty of where and when those costs appear, including Labor (especially considering the District minimum wage is double the mandated Federal level), the direct costs of many food and beverage items, rather than rising individual item prices, we're charging an operating fee of 5% to accommodate such unpredictability and to ensure your restaurant experience is the level which you deserve. Please note this is not a replacement for the tipping nor is it a service related charge or credit card fee.

*When placing orders, please inform your server of ANY food allergies or dietary restrictions. ** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.