



Rosemary Bistro Cafe Dinner



**Order A la Carte or Create your own 3-course menu at \$60
includes a glass of wine**

Appetizer

French Onion Soup \$16

Soup of the Day \$14

Local Farmers Beet Tartare GF \$16 Goat cheese brulee, orange zest, pistachios, fresh herbs

Classic Caesar Salad \$16

Belgian Endive Salad \$18

Croutons, parmesan cheese, and anchovy.

Apples, candied pecan, blue cheese,
mustard dressing, in a spring roll bowl

Warm Onion Tart \$16 Crispy brussel sprouts, apples, caramelized onions, bucheron goat cheese,
cranberries, red pepper coulis, sweet chili sauce

Grilled Octopus GF \$19

Diced tomato, grapes, confit shallots, shishito peppers, scallions, basil, white wine, and chili sauce

Main Course

Moules Frites GF \$28

-**Classic Marinere** 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

Grilled Faroe Island Salmon GF \$32

Leek fondue, snow peas, celery root puree, tomato caper sauce

Pan Seared Shrimp Risotto Saffron Risotto and wild mushrooms **\$26 (sm) / \$36 (main)**

Petit Filet Mignon (4oz) With mashed potatoes, green beans, peppercorn sauce **\$32**

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

Rosemary Filet Burger \$28

Filet Mignon medallion, caramelized onions, tomato, aged cheddar cheese,
white truffle oil, chipotle cream on a brioche bun, side salad

Local Grilled Stuffed Zucchini GF \$27

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

Dessert \$14

Floating Island GF Meringue, with creme anglaise, caramel, and toasted almonds

Carrot Cake Philadelphia carrot cream cheese emulsion

Tiramisu Espresso lady fingers, mascarpone cream, cocoa

Classic Creme Brulee GF

Homemade Mixed Berry Panna Cotta GF

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

Sides \$10

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.