



# Father's Day Menu



## Appetizers

- Chilled Green Pea Soup with Brioche Croutons**.....\$14
- French Onion Soup** with garlic croutons and aged gruyere cheese .....\$16
- Warm Onion Tart** Crispy Brussel sprouts, apples, caramelized onions, Bucheron goat cheese, cranberries, red pepper coulis, and sweet chili sauce .....\$16
- Belgian Endive Salad** apples, candied pecans, blue cheese, rosemary mustard dressing, in a spring roll cone .....\$18
- Ahi Tuna Tartare** with smashed avocado, asian vinaigrette, and pickled ginger.....\$18
- Grilled Octopus** diced tomato, grapes, confit shallots, shishito peppers, scallions, basil, white wine, chili sauce .....\$19
- Fish Croquettes** pickled fennel, cucumber, jicama, radish, and spicy mango chili sauce .....\$18
- Mother's Day Special Salad** Frisse, heirloom baby tomatoes, Bijou goat cheese foam, pickled okra, and cucumber ..... \$18

## Fathers's Day Lunch Specials

- Pan Seared Hokkaido (Japan) Scallops** mango and jicama salad, green apple puree, and lemongrass foam .....\$52
- Grilled Halibut Filet** quinoa, brunoise vegetables, sweet potato puree, and Apple beurre blanc sauce.....\$42
- Pan Seared Trio Seafood** spinach and pearl couscous with ginger orange turmeric sauce ....\$36
- Mussels Marinere** Steam mussels in white wine, shallots, and herbs with French Fries .....\$28
- Hudson Valley Duck Leg Confit** grilled orange, braised cabbage, dried cranberries, apples, spicy tahini sweet potato puree, cherry duck sauce .....\$38
- Chicken Ballottine** potato ecrase, pickled fennel, tarragon sauce .....\$36
- Grilled Australian Lamb Chops** exotic mushroom risotto, malted spinach, balsamic lamb jus.....\$58
- Grilled Prime Beef Filet Mignon** confit baby golden potatoes with herbs and garlic, grilled Asparagus, and Pinot Noir bordelaise sauce.....\$48
- Stuffed Roasted Zucchini** quinoa, brunoise vegetables, sweet potato puree ..... \$28

## Fathers's Day Breakfast

- Rosemary Breakfast** Scrambled eggs, French toast, with breakfast potatoes and bacon .....\$24
- Eggs Norwegian (homemade salmon gravlax)** Two Poached Eggs, spinach, English muffin, red pepper hollandaise with breakfast potatoes .....\$26
- Classic Omelets** Ham and cheese or Vegetarian with salad and breakfast potatoes.....\$26
- Classic French Toast** mixed berries, toasted almonds, vanilla cream brûlée foam, and snow sugar.....\$24
- Open Faced Avocado Toast** Toasted French baguette, radish, pickled cucumber, feta cheese, romaine leaves salad.....\$26

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, were charging an operating fee of 5% to accommodate such unpredictability and to ensure your restaurant experience is the level which you deserve. We are hopeful this will be temporary Please note this is not a replacement for the tipping nor is it a service related charge or credit card fee.