



To Go Menu



Family Dinner Special: \$100

Serving for 4 people

*Mixed green salad or Gazpacho

*Main course: Choose 1 of the followings for everyone

***Comes with a little treat for grown-ups (wink-wink!):
1 bottle of wine (Choose red or white)

- **Beef Bourignon** with creamy pasta
- **Simmered Chicken** on the bone on jasmine rice with tomato, bell peppers onions, Piment D' Espelette, and white wine
- **Fillet of Salmon** vegetable spaghetti, with tomato, cucumber, shallots, and olive oil vinaigrette
- **Vegetable Lasagna**

STARTER

Gazpacho Andalou with cucumber, tomato, onion, and jalapeno garnish on toasted bread	\$8.00
Salmon Tartare with seaweed and sesame seed with green apple white balsamic Vinegar and olive oil	\$11.00
Beet Salad with mandarin, roasted red pepper, walnuts, figs, orange zest, quenelle of goat cheese, blood orange olive oil and aged black currant vinegar dressing	\$12.00
Baby Arugula Salad with grapefruit, goat cheese crostini and olive oil	\$12.00
Classic Caesar Salad	\$10.00
Heirloom Tomato and Mozzarella salad , olive oil and Italian white balsamic vinegar	\$12.00
Pan Seared Dumplings in sesame oil (choice of pork or vegetables) served with soy sauce, rice vinegar, and layu sauce	\$9.00
Sauteed Calamari in olive oil with basil, garlic, and tomato	\$12.00

MAIN COURSE

Sautéed Norwegian Salmon served on veggie spaghetti, with tomato, cucumber, shallots, and olive oil vinaigrette	\$26.00
Fillet of Black Seabass or Wild Caught Rockfish with vegetable ratatouille with a basil infused olive oil	\$26.00
Seafood Salad with tomato, mango, and pesto sauce	\$24.00
Simmered Chicken on the bone on jasmine rice with tomato, bell peppers, onions, Piment D' Espelette, and white wine	\$24.00
Traditional Beef Bourignon served with creamy pasta	\$24.00
Vegetable Lasagna	\$22.00
Whole Ham and Cheese or Vegetable Quiche (need a day advance notice)	\$24.00

* Hand Selected wines from our wine list at a reduced price for carry-out

**For Order, please call: (202)506-5961