



Rosemary Bistro Cafe Dinner



Soups

- Soup of the Day\$12
- French Onion Soup\$14

Starters

- Belgian Endive Salad.....\$16
Apples, candied pecans, blue cheese, rosemary mustard dressing, in a spring roll cone
- Classic Caesar Salad\$15
Anchovy, garlic croutons, parmesan cheese
- Roasted Delicata Squash Salad (GF).....\$16
Arugula, roasted tomato, pumpkin seeds, smoked whipped and crumbled feta, raspberry yogurt dressing
- Warm Onion Tart\$16
Crispy Brussel sprouts, apples, caramelized onions, Bijou goat cheese, frisée, red pepper coulis, sweet chili sauce
- Escargots Gratine Casserole..... \$16
Classic garlic butter and bread crumbs
- Local Farmers Beet Tartare (GF).....\$16
Bucheron goat cheese flan brûlée, candied orange zest, pistachios, fresh herbs
- Pan Seared Dumplings.....\$15
Choice of pork or vegetables

Main Course

- Grilled Hamachi (Japan) (GF).....\$32
Red beets pearled risotto, parmesan, smoked portobello mushrooms, asian curry mussel sauce
- Pan Seared Filet of Bronzino (GF) \$32
Quinoa, vegetables brunoise, tahini spiced butternut squash puree, capers meunière sauce
- Mussels and Fries (GF)..... \$19/\$28 (Main)
-Classic Marinere (white wine, shallots, herbs)
-Provencal (tomato, onions, herbs)
-Diablos (chorizo, onion, cilantro, jalapeno, tomato lobster broth)
- Roasted and Confit Pheasant (GF).....\$36
Braised Endive, glazed parsnips, red wine pear, parsnip puree, cherry beer sauce
- Pan Seared Duck Breast (GF)\$38
Creamy Polenta, baby carrots, savoy cabbage, duck confit cigar, orange lavender duck sauce
- Steak au Poivre.....\$38
D'Artagnan Aged Prime Hanger Steak, french fries, salad, cognac pepper sauce
- Oven Roasted Delicata Squash (GF/V).....\$28
Red and White quinoa, vegetables brunoise, spiced tahini butternut squash puree

Small Bites

- Frissse Aux Lardons\$24
Shredded Duck Leg Confit, crispy potato, soft poached egg, frisée salad, bacon, balsamic vinaigrette
- Petit Filet Mignon.....\$24
Mixed green salad and cognac pepper sauce
- Fresh Veal Sweetbread..... \$26
Caramelized endive, creamy polenta, mushroom madeira sauce

- Rosemary Burger..... \$24
Filet mignon medallion, caramelized onions, tomato, aged cheddar cheese, white truffle oil, chipotle cream, French fries
- Pan Seared Daily Trio Seafood \$24/\$38 (main)
Spinach Israeli couscous, and ginger orange turmeric

Sides \$10

Fried Brussel Sprouts.
Sautéed Spinach.

Vegetable of the Day.
French Fries.

*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.

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 are 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.