



# Rosemary Bistro Cafe Dinner



## Soups

- Soup of the Day** .....\$14
- French Onion Soup** .....\$16

## Starters

- Belgian Endive Salad**.....\$18  
Apples, candied pecans, blue cheese, rosemary mustard dressing, in a spring roll cone
- Classic Caesar Salad** .....\$16  
Anchovy, garlic croutons, parmesan cheese
- Grilled Octopus (GF)**.....\$18  
Diced tomatoes, grapes, confit shallots, pickled shishito peppers, scallions, basil, white wine garlic chili sauce
- Local Farmers Beet Tartare (GF)**....\$16  
Bijou goat cheese brûlée, candied orange zest, pistachios, fresh herbs
- Warm Onion Tart** .....\$16  
Crispy Brussel sprouts, apples, caramelized onions, Bucheron goat cheese, cranberries, red pepper coulis, sweet chili sauce
- Escargots Gratine Casserole**..... \$18  
Classic garlic butter and bread crumbs
- Pan Seared Dumplings**.....\$15  
Choice of pork or vegetables

## Main Course

- Grilled Hamachi (Japan)**.....\$36  
Local spring mushroom Israeli couscous risotto, scallions, green peas, and lemon cilantro pesto
- Grilled Filet of Bronzino (GF)**..... \$36  
Quinoa, julienne snow peas, roasted baby cherry tomato, orange cardamon sauce
- Mussels and Fries (GF)**... \$19/\$30.(Main)  
-Classic Mariniere (white wine, shallot, herbs)  
-Provencale (tomato, onions, herbs)  
-Diablo (chorizo, onion, cilantro, jalapeño, tomato lobster broth)
- Bacon Wrapped Pork Tenderloin**.....\$36  
Charred broccolini, potato purée, leek fondue, and apple calvados pork sauce
- Pan Seared Duck Breast** .....\$38  
Braised savoy cabbages, raisins, baby carrots, grilled orange, beet puree, and honey lavender duck sauce
- Steak au Poivre**.....\$42  
D'Artagnan Aged Prime Hanger Steak, French fries, salad, and cognac pepper sauce
- Roasted Green Bell Pepper**.....\$28  
Stuffed with Israeli couscous, smoked tofu cream, pickled fennel, and red pepper coulis

## Small Bites

- Frisse aux Lardons (GF)**.....\$26  
Leg of Duck Confit, crispy potato, frisée salad, bacon, balsamic vinaigrette
- Petit Filet Mignon**.....\$28  
Mixed green salad, potato purée, cognac pepper sauce
- Fresh Veal Sweetbread (GF)** \$28/\$42 main  
Sautéed mushrooms and spinach, potato purée, and madeira sauce
- Rosemary Burger**..... \$26  
Filet mignon medallion, caramelized onions, tomato, aged cheddar cheese, white truffle oil, chipotle cream, on Brioche bun, and French fries
- Pan Seared Trio Seafood** \$26/\$38 (main)  
Spinach Israeli couscous, and ginger orange turmeric sauce

## 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.