



RESERVATIONS:
(202) 942-7000

CHRISTMAS DAY DINNER

PRIX FIXE MENU: \$89

AMUSE BOUCHE

SOUP DU JOUR

MUSHROOM BISQUE

Cream of mushroom, crispy leeks, sherry wine

STARTER

HAZELNUT BLACK COD

Poached cod filet, fish consommé, mushrooms, alfalfa sprouts, pickled shallots

OR

ROASTED ACORN SQUASH SALAD

Baby kale, acorn squash, toasted walnuts, quinoa, walnut dressing

ENTREE

CHILEAN SEA BASS (GF)

Classic vin blanc sauce, truffle mash, grilled asparagus

OR

CRISPY DUCK (GF)

Silk carrots, blueberry compote, baby sorrel greens, crisp parsnips

OR

24 HOURS BRAISED SHORT RIB

Leek Soubise, butter poached heirloom carrots, roasted purple potatoes, glazed Cipollini onions, rosemary gnocchi, red wine sauce, french butter crumbs

DESSERT

DARK CHOCOLATE BUCHE DE NOEL

Fresh vanilla spiced cranberry compote, ginger streusel

*Gluten free (GF)

Price does not reflect gratuity and tax. Parties of 6 or more are subject to a 20% service charge and applicable tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.