



RESERVATIONS:
(202) 942-7000

NEW YEARS EVE DINNER

PRIX FIXE MENU: \$89

AMUSE BOUCHE

SOUP DU JOUR

LOBSTER BISQUE (GF)

Butter poached lobster, peewee potatoes, chives crème fraîche

STARTER

ANGUS BEEF TARTAR

Handcut prime strip steak, house-made Chermoula, pickled shallots, bone marrow aioli served with toasted points

OR

SCALLOP WINTER SALAD (GF)

Mache lettuce with toasted walnuts, caramelized butternut squash and seared scallops

ENTREE

CHICKEN SURPREME (GF)

Tender breast of chicken, creamy tarragon and white wine sauce, mushrooms, seasonal vegetables, grilled asparagus, roasted Parisienne potatoes, natural pan jus

OR

CHILEAN SEA BASS (GF)

Pan seared sea bass, lobster pomme purée, grilled asparagus, classic vin blanc

OR

STEAK DIANE (GF)

8 oz. prime cut filet mignon, buttered Haricot Verts, mushrooms, truffle pommes purée, and brandy steak sauce

DESSERT

FLAMBÉED PINEAPPLE

Italian meringue, sable breton cookies, tropical fruit chutney and coconut shavings.

*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.