

# adour

THE ST. REGIS WASHINGTON, D.C.

CUISINE DESIGNED WITH WINE IN MIND

## appetizer

SPRING VEGETABLES IN A PESTO SOUP	12
PEEKYTOE CRAB SALAD GREEN PAPAYA, MANGO, CUCUMBER, TOMATO WATER	19
HUDSON VALLEY FOIE GRAS TERRINE PICKLED YOUNG VEGETABLES, TOASTED BRIOCHE	23
ARTISANAL PASTA FROM THE FARMER'S MARKET	MP
MARINATED JAPANESE HAMACHI GARNITURE NIÇOISE, BASIL PESTO	22
SPRING VEGETABLE COOKPOT MUSHROOM DUXELLE, GREEN VEGETABLES	17
PATH VALLEY RAINBOW BEET SALAD GOAT CHEESE CREAM, CANDIED WALNUTS	14



## tasting menus

4 COURSES/5 COURSES THE EXPERIENCE OF ADOUR SIGNATURE DISHES, SELECTED BY THE CHEF	70/85
VEGETARIAN TASTING MENU 5 COURSES USING THE VERY BEST IN-SEASON VEGETABLE INGREDIENTS	70

ASK OUR SOMMELIER FOR WINE PAIRINGS THAT WILL COMPLIMENT YOUR TASTING EXPERIENCE

## cheese

MATURE SELECTED CHEESES CONDIMENTS: KUMQUAT, CHERRY, RED PEPPER, HONEY/NUT	18
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## wine by the half decanter

12.5 OZ

### WHITE WINE

2009 CHARDONNAY KISTLER "LES NOISETIERS" SONOMA, CALIFORNIA	55
2008 CHARDONNAY CHATEAU DE LA MALTROYE CHASSAGNE MONTRACHET BURGUNDY	45

### RED WINE

2002 MERLOT/CAB FRANC/CAB SAUV CHATEAU GUEYROSSE ST. EMILION GRAND CRU BORDEAUX	45
2008 CABERNET SAUVIGNON SHAFFER "ONE POINT FIVE" STAG'S LEAP DISTRICT NAPA VALLEY, CALIFORNIA	80

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE  
CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASE YOUR RISK OF FOODBORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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## fish & meat

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YELLOW GROUPER "A LA PLANCHA" EDAMAME BEAN, FRESH HEART OF PALM, PICKLED RED ONION	35
SLOW-COOKED JOHN DORY ZUCCHINI, FENNEL, SAFFRON BOUILLABAISSÉ FUMET	36
ROASTED MAINE LOBSTER GREEN VEGETABLE BLANQUETTE	43
CHORIZO SPIKED CODFISH WHITE ONION, TOMATO, PIPERADE JUS	37
COLORADO RACK OF LAMB CHERRYBELLE RADISH, TURNIP, CARROT, ARUGULA	43
ROASTED AMISH CHICKEN POTATO, ASPARAGUS, CREAM MOREL, HERB BUTTER	35
MILK FED VEAL LOIN SWISS CHARD RAGOUT, NATURAL JUS	44
ROASTED MUSCOVY DUCK BREAST BABY ARTICHOKE, PEARL ONION, BLACK OLIVE SAUCE	41

## certified black angus beef

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FILET MIGNON ADD \$19 FOR ROSSINI: SEARED FOIE GRAS/BLACK TRUFFLE SAUCE	8 OZ	41	SAUCES BÉARNAISE BLACK PEPPERCORN BORDELAISE
NEW YORK STRIP	11 OZ	40	
HANGER STEAK	10 OZ	28	SIDE DISHES 8 POTATO PURÉE ADOUR MAC & CHEESE SAUTÉED SPINACH
BONELESS RIBEYE	16 OZ	46	

## dessert

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HAZELNUT SOUFFLÉ ORANGE SORBET, GRANITÉ (PLEASE ALLOW 20 MIN OR PRE-ORDER)	12
OUR BABA ARMAGNAC, LIGHT WHIPPED CREAM	10
CLASSIC VACHERIN ROSE ICE CREAM, RASPBERRY SORBET	10
ROASTED PINEAPPLE COCONUT RICE PUDDING, RUM RAISIN ICE CREAM	10
CHOCOLATE/YUZU BAR SHORTBREAD, YUZU SORBET	12
DAILY SELECTION OF SORBETS PASTRY CHEF'S CHOICE	10

EXECUTIVE CHEF SÉBASTIEN RONDIER  
EXECUTIVE PASTRY CHEF FABRICE BENDANO

ADOUR IS NOW OPEN FOR LUNCH!  
JOIN US FROM 11:30AM TO 2PM EVERY DAY