

adour

THE ST. REGIS WASHINGTON, D.C.

CUISINE DESIGNED WITH WINE IN MIND

NEW YEAR'S EVE

DECEMBER 31, 2011

GALA SEATING: \$195 PER PERSON

first course

MARINATED JAPANESE HAMACHI
CUCUMBER, GREEN APPLE & MUSTARD

second course

COMPRESSED BEETS & FOIE GRAS
SUNCHOKE, FRESH BLACK TRUFFLE

third course

TURBOT, SHELLFISH & GREENS
CHAMPAGNE SABAYON

fourth course

LONDON HOUSE BEEF
WINTER SQUASH GRATIN

dessert

2012 CHOCOLATE CELEBRATION
FINE CHOCOLATE CAKE & CRUNCHY HAZELNUT PRALINE

celebrate

FLUTE OF CHAMPAGNE
JOSÉ MICHEL BRUT TRADITION

children's menu

\$60 PER PERSON

FOR RESERVATIONS PLEASE CALL (202) 509-8000

FOR MORE INFORMATION VISIT

WWW.ADOUR-WASHINGTONDC.COM