

The Private Dining Room

Up to 14 persons

FOR ANY INQUIRY, PLEASE CONTACT OLIVIER DE ROANY – ADOUR RESTAURANT MANAGER
AT OLIVIER.DEROANY@STREGIS.COM OR CALL (202) 509-8000



TASTING MENU \$85

PATH VALLEY RAINBOW BEET SALAD
GOAT CHEESE CREAM, CANDIED
WALNUTS

SPRING VEGETABLES
IN A PESTO SOUP, PANCETTA

YELLOW GROUPER "A LA PLANCHA"
EDAMAME BEAN, FRESH HEART OF
PALM, PICKLED RED ONION

ROASTED AMISH CHICKEN
RATTE POTATOE, WILD RAMPS

OUR BABA
ARMAGNAC, LIGHT WHIPPED
CREAM

TASTING MENU \$95

MARINATED JAPANESE HAMACHI
GARNITURE NIÇOISE, BASIL PESTO

ARTISANAL PASTA
FROM THE FARMER'S MARKET

SLOW-COOKED JOHN DORY
ZUCCHINI, FENNEL, SAFFRON
BOUILLABAISSE FUMET

COLORADO RACK OF LAMB
CHERRYBELLE RADISH, TURNIP,
CARROT, ARUGULA

CHOCOLATE/YUZU BAR
SHORTBREAD, YUZU SORBET

TASTING MENU \$115

HUDSON VALLEY FOIE GRAS
TERRINE
PICKLED YOUNG VEGETABLES,
TOASTED BRIOCHE

JUMBO LUMP CRAB SALAD
GREEN PAPAYA, MANGO,
CUCUMBER, TOMATO WATER

ROASTED MAINE LOBSTER
GREEN VEGETABLE BLANQUETTE

MILK FED VEAL LOIN
SWISS CHARD RAGOUT, ASPARAGUS

CITRUS TART
SHORTBREAD, MEYER LEMON ICE
CREAM