

adour

THE ST. REGIS WASHINGTON, D.C.

CUISINE DESIGNED WITH WINE IN MIND

VALENTINE'S DAY

FEBRUARY 14, 2012

appetizer

CRAB SALAD

VEGETABLE MACEDOINE, POMEGRANATE, AVOCADO,
DOMESTIC CAVIAR

SEARED HUDSON VALLEY FOIE GRAS

DATTE MARMALADE & PRESERVED LEMON

PATH VALLEY PUMPKIN RISOTTO

SPAGHETTI SQUASH

WARM RATTE POTATO SALAD

DUCK PROSCIUTTO, MACHE & TRUFFLE VINAIGRETTE

LOBSTER BISQUE

NATURAL ROYALE & CHESTNUT

fish

BRAISED STRIPED BASS

CITRUS CONDIMENT & HEART OF PALM

HALF LOBSTER THERMIDOR

POLENTA FINGERS

SEARED DAY BOAT SCALLOP

BRAISED SALSIFY, BABY SPINACH & CONFIT TOMATO

meat

BEEF TENDERLOIN LONDON HOUSE

CONTRAST OF RAINBOW CARROTS

ROASTED VEAL LOIN

POTATO GNOCCHI & WILD MUSHROOM

COLORADO LAMB RACK

DRIED APRICOT, PRESERVED LEMON, PIQUILLO, QUINOA

dessert

OUR CHOCOLATE/RASPBERRY HEART

DARK CHOCOLATE & ESPELETTE POWDER

EXOTIC VACHERIN

TROPICAL & PASSION FRUIT SORBET

THREE-COURSE MENU (FISH OR MEAT) 110

FOUR-COURSE MENU 130

FRESH BLACK TRUFFLE SUPPLEMENT 21

FOR RESERVATIONS PLEASE CALL (202) 509-8000

FOR MORE INFORMATION VISIT

WWW.ADOUR-WASHINGTONDC.COM