

# adour

THE ST. REGIS WASHINGTON, D.C.

CUISINE DESIGNED WITH WINE IN MIND

## appetizer

HALF / FULL

POLENTA SOUP RICOTTA GNOCCHI, CROUTONS	12
SEARED FOIE GRAS APPLES/GRAPES	14 / 27
MARYLAND CRAB CAKE & SLOW POACHED EGG CREAMY SPINACH EMULSION	18
YELLOW FIN TUNA TARTARE GREEN APPLE MUSTARD CONDIMENT, RADISHES AND DAIKON	11 / 19
MAINE LOBSTER MEDALLIONS CHILLED LENTIL SALAD, PICKLED SHITAKE, DIJON MUSTARD DRESSING	15 / 28
ARTISANAL PASTA TODAY'S CHEF INSPIRATION	17
BLACK TIGER SHRIMP COCKTAIL HORSERADISH ROYALE, SPICY TOMATO SYRUP	18
DRY CURED IBERICO DE BELLOTA PORK HAM 2 OZ FRESH TOMATO RUSTIC TOAST	29
RIVIERA MESCLUN SALAD VEGETABLE CRUDITÉS, BLACK OLIVE DRESSING, PARMESAN SHAVINGS	11

## tasting menu

85

### 5 COURSES

THE EXPERIENCE OF ADOUR SIGNATURE DISHES SELECTED BY THE CHEF

## wine by the half decanter

12.5 OZ

WHITE WINE		RED WINE	
2006 CHARDONNAY DOMAINE MARC MOREY CHASSAGNE-MONTRACHET 1ER CRU "CAILLERETS"	60	2006 PINOT NOIR LITTORAI « HIRSH VINEYARD » SONOMA COAST	40
2006 RIESLING GROSSET WINES AUSTRALIA	40	2007 ZINFANDEL CEDARMEN TURLEY WINES	45
2005 PINOT GRIS DOMAINE EHRHART GRAND CRU "BRAND"	35	1999 CABERNET SAUVIGNON LONG MEADOWS RANCH NAPA VALLEY	50

EXECUTIVE CHEF JULIEN JOUHANNAUD  
EXECUTIVE PASTRY CHEF FABRICE BENDANO

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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OLIVE OIL POACHED CHATHAM BAY COD & VONGOLE TRADITIONAL CLAM CHOWDER, YUKON, LEEKS	17 / 32
SEARED LOCH DUART SCOTTISH SALMON PEARL ONION, BRAISED PORK BELLY, GENEVOISE SAUCE	16 / 31
CONTEMPORARY MAINE LOBSTER "NEWBURG" BASMATI RICE	22 / 42
ROASTED VEAL LOIN LAITUE FARCIE, CONFIT POTATOES, NATURAL JUS	42
COLORADO LAMB RACK BRAISED SWISS CHARD, TOMATOES, TAGGIASCHE OLIVE JUS	38
DUCK BREAST AND LAVENDER HONEY GLAZED BEETS, CELERY ROOT, DOLCE FORTE DUCK JUS	34

## dry aged beef

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NEW YORK STRIP, BLACK ANGUS	11 OZ	44	SAUCES & CONDIMENTS BEARNAISE BLACK PEPPERCORN BORDELAISE BARBECUE CORNICH'ONION
FILET MIGNON, USDA PRIME ADD \$19 FOR ROSSINI: SEARED FOIE GRAS/BLACK TRUFFLE SAUCE	8 OZ	36	
HANGER STEAK, USDA PRIME	10 OZ	26	SIDE DISHES 8 VEGETABLE CASSEROLE CREAMY SPINACH FRENCH FRIES POTATO PUREE SPAGHETTI SQUASH
BONELESS RIBEYE, BLACK ANGUS	16 OZ	46	
BONE IN RIBEYE, BLACK ANGUS (FOR TWO)	36 OZ	74	

## cheese

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MATURE SELECTED CHEESES TOASTED COUNTRY BREAD, CONDIMENTS	17
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## dessert

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HAZELNUT SOUFFLÉ ORANGE SORBET & GRANITE (PLEASE ALLOW 15 MIN OR PRE-ORDER)	10
CONTRAST OF RASPBERRY & CHOCOLATE RASPBERRY SAUCE	
OUR BABA ARMAGNAC, LIGHT WHIPPED CREAM	
CLASSIC WINTER VACHERIN MAPLE/PECAN, CHESTNUT ICE CREAM, PEAR MARMELADE	
LEMON/CARAMEL TART ROASTED NUTS, LEMON SORBET	
ROASTED MANGO MULTICOLOR EXOTIC FRUIT & SORBET	