

The Private Dining Room

ACCOMODATES UP TO 14 PERSONS

Main ADOUR Dining Room

ACCOMODATES UP TO 80 PERSONS

TO INQUIRE, PLEASE CONTACT MARIANNA ALFA - ADOUR RESTAURANT DIRECTOR

MARIANNA.ALFA@STREGIS.COM

OR CALL 202-509-8008



tasting menu \$95

DAURADE CEVICHE

CORN EMULSION, LIME AND GINGER

TENDER RICOTTA GNOCCHI

SAUTÉED LETTUCE, CRISPY PROSCIUTTO,

WILD MUSHROOMS

BAKED RIVIERA STYLE JOHN DORY

BABY FENNEL, BASIL AND TAGGIASCHE OLIVES

DUCK BREAST FILLET AND SPICES

HUCKLEBERRY, DAIKON, TURNIPS,

RADISHES

LEMON CARAMEL TART

ROASTED NUTS, LEMON SORBET

tasting menu \$115

CHILLED LOBSTER MEDALIONS

CELERY REMOULADE, WILD APPLE

CAULIFLOWER VELOUTE

FLORETS, CHERVIL AND CROUTONS

HALIBUT MEUNIERE

WALNUTS AND GRAPES, ARBOIS WINE SAUCE

ROASTED COLORADO RACK OF LAMB

PIQUILLOS CREAM, APRICOT, FARRO, SPRING ONION

CLASSIC AUTUMN VACHERIN

MAPLE/PECAN, CHESTNUT ICE CREAM, PEAR MARMALADE

tasting menu \$135

FOIE GRAS "AU TORCHON"

PORT WINE REDUCTION

MULTICOLOR FALL VEGETABLES

JUS DE CUISSON, BALSAMIC

SEARED SCALLOPS AND GRATINATED VONGOLE

CORN AND CLAM CHOWDER

SEARED BLACK ANGUS TENDERLOIN

PUMPKIN GNOCCHI, GOLDEN CHANTRELLES,

AND VELOURS SAUCE

CONTRAST OF RASPBERRY AND CHOCOLATE

RASPBERRY SAUCE