

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

ESPELETTE/OLIVE OIL MARINATED DAURADE

CORN EMULSION, POP CORN

CAULIFLOWER VELOUTÉ

FLORETS, CHERVIL & CROUTONS

SAUTÉED SCALLOPS & HERB GRATINATED VONGOLE

TRADITIONAL CLAM CHOWDER

ROASTED DUCK BREAST

TURNIP, RADISH & DAIKON, HUCKLEBERRY JUS

LEMON/CARAMEL TART

ROASTED NUTS, LEMON SORBET

tasting menu \$115

MAINE LOBSTER MEDALLIONS

CELERY REMOULADE, WILD APPLE, CORAL DRESSING

SEARED FOIE GRAS

APPLES/GRAPES

SEARED HALIBUT "MEUNIÈRE"

BRAISED SALSIFY, WALNUTS, ARBOIS WINE SAUCE

COLORADO LAMB RACK

FARRO, GREEN ONIONS, APRICOT CONFIT, PIQUILLOS

CONTRAST OF RASPBERRY & CHOCOLATE

RASPBERRY SAUCE