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THE ST. REGIS WASHINGTON, D.C.

CUISINE DESIGNED WITH WINE IN MIND

EASTER SUNDAY
APRIL 4, 2010 - 11AM TO 4PM
\$80 PER PERSON

"ACAI OF SPRING" WELCOME COCKTAIL

AMUSE BOUCHE

APPETIZER CHOICE

LOBSTER VELOUTE

PRESSED CHICKEN AND FOIE GRAS
BLACK TRUFFLE CONDIMENT

ORGANIC POACHED EGG
ASPARAGUS AND WILD MORELS

ENTREE CHOICE

OLIVE OIL POACHED COD
BELL PEPPER "PIPERADE", ESPELETTE PIMENT REDUCTION

ARTISANAL PASTA
SPRING GREEN VEGETABLES

LAMB SADDLE "AU VERT"
POMMES BOULANGERES, SPINACH

DESSERT CHOICE

VACHERIN
PISTACCHIO AND PASSION FRUIT

EASTER CHOCOLATE SENSATION