

# adour

THE ST. REGIS WASHINGTON, D.C.

## “UNLEASHED WEEK” CONTINUES... JOIN US IN THE MONTH OF MARCH

EXPERIENCE THE ESSENCE OF OUR CUISINE DESIGNED WITH WINE IN MIND

3-COURSE MENU

CREATED BY EXECUTIVE CHEF JULIEN JOUHANNAUD

AT **\$49** PER PERSON

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AMUSE BOUCHE

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ARTISANAL PASTA

TODAY'S CHEF INSPIRATION

RIVIERA MESCLUN SALAD

VEGETABLE CRUDITÉS, BLACK OLIVE DRESSING, PARMESAN SHAVINGS

POLENTA SOUP

RICOTTA GNOCCHI, CROUTONS

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SEARED LOCH DUART SCOTTISH SALMON

PEARL ONION, BRAISED PORK BELLY, GENEVOISE RED WINE SAUCE

DUCK BREAST AND LAVENDER HONEY

GLAZED BEETS, CELERY ROOT, SWEET & SOUR DUCK JUS

HANGER STEAK - USDA PRIME 5 OZ

CREAMY SPINACH OR FRENCH FRIES

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CONTRAST OF CHOCOLATE & RASPBERRY

RASPBERRY SAUCE

CLASSIC WINTER VACHERIN

MAPLE/PECAN, CHESTNUT ICE CREAM, PEAR MARMELADE

ROASTED MANGO

MULTICOLOR EXOTIC FRUIT & SORBET

(ALSO AVAILABLE AT OUR ST. REGIS BAR)

PLEASE NOTE THIS MENU IS AVAILABLE TUESDAY THROUGH FRIDAY