

adour

THE ST. REGIS WASHINGTON, D.C.

CUISINE DESIGNED WITH WINE IN MIND

CELEBRATE EXTENDED RESTAURANT WEEK AT ADOUR
JANUARY 19TH – JANUARY 23RD 2010
\$35.10 PER PERSON

menu

POLENTA SOUP

FOIE GRAS ROYALE

OR

ARTISANAL PASTA

BRAISED RABBIT LEG, ONION/ OLIVE

OR

CHILLED LENTIL SALAD

SHITAKE MUSHROOMS, DIJON MUSTARD DRESSING

SLOW COOKED BEEF SHORT RIB

CONFIT SHALLOT, WINTER VEGETABLES AND BORDELAISE SAUCE

OR

SEARED HADDOCK “GRENOBLOISE”

BRANDADE, CAPERS AND FRIED PARSLEY

OR

ROASTED CHICKEN BREAST “GRAND MERE”

BUTTON MUSHROOM, PEARL ONION

CHOCOLATE FONDANT

EARL GREY TEA, STREUSEL

OR

KEY LIME COUPE

ALMONDS MERINGUE