



## 1<sup>st</sup> Course

### Crudo

#### **Oysters 8**

*(Virginia)*  
champagne gelée  
bloody mary  
dirty martini

#### **Halibut 8**

*(Alaska)*  
pickled jalapeño  
coriander sauce  
roasted corn

#### **Shellfish Combination**

(for 2-3) 42 (for 4-6) 80  
lobster, prawns, mussels,  
oysters

#### **Local Oysters**

½ Dozen 12

Dozen 24

Bar Cats *(Virginia)*

Old Salts *(Virginia)*

Blue Points *(New York)*

coriander mignonette

#### **Coho Salmon 8**

*(Washington)*  
spiced carrot curry  
ginger oil  
fig

#### **Mahi Mahi 8**

*(North Carolina)*  
wakame  
pickled watermelon  
checebelah nuts

#### **U-12 Prawns 16**

*(Australia)*  
wasabi cocktail sauce

## 2<sup>nd</sup> Course

**Baby Lettuce Salad** radish, carrots, tomato, champagne vinegar 8

**Arugula & Fig Salad** prosciutto, lemon, parmesan reggiano, extra virgin olive oil, black pepper 12

**Beet Salad** goat cheese, pistachio, wheat berries, pickled watermelon, vanilla 11

**Heirloom Tomato Salad** basil, mozzarella, niçoise olives, picual olive oil 11

**Tuna Tartare** *(Florida)* purple raspberry gazpacho, ginger cilantro oil 13

**Grilled Calamari** *(Rhode Island)* grilled vegetable gazpacho, zucchini, eggplant 12

**Gazpacho** *(Louisiana)* jumbo lump crab, roasted corn, cumin, lime, olive oil 12

**Blue Mussels** *(Maine)* coconut milk, red curry, lemongrass, garlic, basil 12

## 3<sup>rd</sup> Course

#### **Bluefish** *(New Jersey)* 25

oregano, gnocchi, white anchovies, green beans,  
niçoise olives

#### **Monchong** *(Hawaii)* 28

heirloom beans, sun dried tomatoes, carrots,  
orzo, basil

#### **Filet Mignon** *(Maine)* 32

potato gratin, cherry tomatoes  
red wine sauce

#### **Manos de Leon** *(Baja)* 32

leeks, bok choy, chanterelles, tomato confit

#### **Halibut** *(Alaska)* 28

cepes, quinoa, figs, lemon, basil

#### **Wreckfish** *(South Carolina)* 28

lobster mushroom, petite pois, bacon,  
toasted shallot sauce

#### **Arctic Char** *(Iceland)* 27

basmati rice, edamame, carrot curry sauce

#### **Mahi Mahi** *(North Carolina)* 26

black eyed peas, tomato, spinach, prosciutto

#### **Crab Cakes** *(Louisiana)* 28

parmesan cake, white corn, shallot, tomato

#### **Porchetta** *(California)* 27

peas, oysters mushrooms, fried egg, bacon jus

#### **Roasted Lobster** *(Maine)* 32

ground cherries, tomato confit, jacob's cattle beans,  
lobster corn sauce

#### **Yellowfin Tuna** *(Florida)* 28

barley, patty pan squash, strawberries,  
tomato jalapeño sauce

#### **Salmon** *(Tasmania)* 27

fig leaves, yellow lentils, tomatoes, oyster mushrooms

## Sides 6

**green beans** curried almonds -- **fingerling potatoes** rosemary -- **broccoli** house cured bacon

## 4<sup>th</sup> Course

### **DC's Pastry Chef of the Year 2008**

**please inform your server of any food allergies**

\*Please be advised that consuming raw or undercooked foods may cause health problems for some individuals  
Gratuity will be added for tables of 6 or more. For the courtesy of our guests, please silence cell phones while in the dining room.

Executive Chef Jonathan Senigen

Chef de Cuisine Andrew Markert

9-18-09