

Cold Appetizers



Pulpo | sauce vierge, fennel pollen, orange zest, mesclun \$16

* Tuna Tartare | date purée, citrus pepper condiment, pistachio, mint, quail's egg \$17

Maryland Blue Crab | avocado, lime, cilantro \$16

* Niçoise Salad | quail's egg, olive, tuna, fennel, french radish, pimento \$16

Pimento | roasted bell pepper, fleur de sel, garlic, pine nuts, extra virgin olive oil \$12

Arugula | aged parmesan, extra virgin olive oil \$11

Burrata | heirloom tomatoes, extra virgin olive oil, fresh basil \$14

Warm Appetizers

Soup du Jour | chef's daily selection; seasonal garniture \$11

* Mussels | carrot juice, yellow curry, lime \$16

* Cauliflower | fried & puréed, marcona almond, raisin, parsley \$14

Eggplant | "eggplant caviar", goat cheese, basil, fresh figs \$12



*The St. Regis, Washington D.C.
923 16th & K St. NW, Washington, D.C. 20006
202-638-2626*

Executive Chef Sebastien Giannini

** Signature Dishes*

Entrées a la Plancha

Select One Sauce & Side

Chermoula, Herb Butter, Sauce Vierge, Bordelaise

Butcher's Choice MP

Chicken \$28

Dry-Aged Filet Mignon \$42

Colorado Lamb Chops \$40

Gambas & Calamari \$38

Branzino \$34

Red Snapper \$36

Striped Bass \$34



Sides & Accompaniments

Potatoes | purée mousseline, vermont cultured butter, cream

Truffle Fries | truffle oil, parsley, aged parmesan

Arugula | aged parmesan, extra virgin olive oil

Zucchini | fresh mint, pimiento juice, black olives

Ratatouille | eggplant, tomato, onion, zucchini, bell pepper, basil

Salad Niçoise | quail's egg, olive, tuna, fennel, French radish, pimento

