



The St. Regis Washington, D.C.

923 16th & K St. NW, Washington, D.C. 20006

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A Legacy of Celebration

Napoleon Bonaparte once proclaimed on champagne, “in victory, one deserves it and in defeat, one needs it!” The St. Regis has long shared Bonaparte’s passion for the iconic beverage, served with grandeur during our signature champagne sabering ceremony. “The” Mrs. Astor, matriarch of The St. Regis, would gather friends and family for a champagne toast at The St. Regis New York to mark the transition from day to evening.

Champagne & Sparkling Wine by the Glass

Roedere Estate brut, Anderson Valley, CA	17.
Moet et Chandon, “Imperial”, Brut, Champagne, FR, NV	25.
Veuve Clicquot, “Yellow Label”, Brut, Champagne, FR, NV	27.
Ruinart, Rosé, Brut, Champagne, FR, NV	32.

White Wine

Jermann, Pino Grigio, Friuli-Venezia Giulia, IT	17.
St Supery Sauvignon Blanc, Napa Valley, CA	15.
Jean Marc Brocard, “Domaine Saint Claire”, Chablis, 2016	21.
Christian Lauerjat, Sancerre, France, 2015	19.
Jordan Vineyard & Winery, Chardonnay, Russian River Valley, CA	20.
Cakebread Cellars, Chardonnay, Napa Valley, CA	25.

Rosé Wine

Chateau Miraval, Cotes De Provence, FR	16.
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Red Wine

The 75 Wine Company, “The Sum”, CA	17.
Alta Vista, Malbec, “Estate”, Mendoza, AR	16.
David Bruce, Pinot Noir, Sonoma County, CA	21.
Duckhorn, Merlot, Napa Valley, CA	18.
The Prisoner Wine Company, Cabernet Sauvignon, “Cuttings”, CA	25.
Dom. Armelle et Bernard Rion, Bourgogne, FR	22.

The Classics

- Shrimp Cocktail | avocado, traditional garniture 19
- Maryland Blue Crab | jumbo lump crab, lime, cilantro 16
- Tuna Tartare | date purée, citrus pepper, pistachio, mint, quail's egg 14
- Cheese & Charcuterie | chef's selection of cheese & charcuterie, curated daily 32
- Lobster Salad | preserved lemon, mesclun, granny smith apple, champagne 29
- Niçoise Salad | tuna, quail egg, pitcholine olives & mixed greens 11
- Soup of the Day | chef's daily selection 11
- Arugula | aged parmesan, extra virgin olive oil 11
- Truffle Fries | truffle oil, aged parmesan, fresh parsley 8
- St. Regis Caesar Salad | parmesan copeaux, espelette pepper, lime, baguette crouton 15
add chicken or shrimp + 10

Plates

- St. Regis Bar Burger | caramelized onion, glazed bacon, black beer cheddar, paprika mayo 26
- St. Regis Club | chicken or turkey, confit tomato, bacon, avocado 22
- Hanger Steak | montreal seasoning, sauce bordelaise, purée mousseline 30
- Salmon a la Plancha | broccoli, sauce vierge 27
- Roasted Half Chicken | lemon marinade, garlic, savora mustard, pommes frites 28
- Lobster Ravioli | cognac flambé, fresh parsley 36
- Braised Short Rib | truffle fries, red wine reduction 30

To Share

- Salmon Mezze | salmon tartare, salmon rillettes, smoked salmon 23
- Duck Mezze | foie gras terrine, duck confit rillettes, smoked duck breast 23
- Mediterranean Mezze | grilled octopus with aioli, piquillo, marinated mushroom 23

Sweets

- Brandied Plum Clafoutis | black plums, crepe tart, star anise ice cream 8
- Cheese Cake | vanilla cheesecake, salted caramel, chocolate espresso shortbread 7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

A 20% gratuity will be added to parties of six or more.