

# adour

THE ST. REGIS WASHINGTON, D.C.

CUISINE DESIGNED WITH WINE IN MIND

RESTAURANT WEEK, JANUARY 2011

\$35.11

## MENU

RAINBOW BEET SALAD

GOAT CHEESE FONDUE AND CANDIED WALNUTS

OR

LOBSTER BISQUE

TARRAGON AND CROUTONS

OR

STUFFED SQUID BASQUAISE

PIPERADE JUS

---

BRAISED BEEF CHEEK

PEARL ONION, BUTTON MUSHROOMS AND YUKON POTATO PUREE

OR

ROASTED MONK FISH

PEEWEE POTATOES, PEARL ONION AND MUSTARD SAUCE

OR

CONTEMPORARY CHICKEN BREAST PARMESAN

TOMATO MARMALADE, PARMESAN EMULSION AND POLENTA

---

MILK CHOCOLATE DOME

HAZELNUT CRUMBLE, CARAMEL ICE CREAM

OR

ORANGE TIAN

CLEMENTINES MARMALADE