

BAR BITES

WARM MARINATED OLIVES

RED CERIGNOLA, LUCQUES & ALFONSO OLIVES,
COUNTRY BREAD

10.

DEVEILED EGGS

SMOKED PAPRIKA, DILL

10.

CRAB & ARTICHOKE DIP

SOURDOUGH BAGUETTE

18.

SOUP & SANDWICH

MUSHROOM GRILLED CHEESE,
WILD MUSHROOM & TRUFFLE BISQUE

TASTE OF GEORGETOWN WINNER

21.

THE "W" BURGER*

TWO SMOKED BEEF PATTIES, PARMESAN MOUSSE,
TRUFFLE-MUSHROOM SAUCE, HOUSE-MADE CHIPS,

BACON-TOASTED SESAME BRIOCHE BUN

24.

COLD

PETITE CAESAR SALAD 18.

BELGIAN & RED ENDIVE, KALE, TOASTED SUNFLOWER
SEEDS, PARMESAN CHIPS, SMOKED GARLIC CROUTONS,
CLASSIC CAESAR DRESSING

FIG SALAD 19.

PORT-BRAISED FIGS, WALNUT-CRUSTED GOAT
CHEESE, PROSCIUTTO, ENDIVE, SPICED WALNUTS,
PORT WINE VINAIGRETTE

TUNA TARTARE NIÇOISE* 22.

SOFT-BOILED EGG, YUKON GOLD POTATOES,
HARICOT VERT, CRISPY SHALLOTS,
FENNEL POLLEN CRACKER, SHERRY VINAIGRETTE

FOIE GRAS TORCHON* 23.

RED PEPPER-SHALLOT MARMALADE, TOASTED BRIOCHE,
PICKLED ONIONS

HOT

MUSHROOM BISQUE 19.

CRISPY BRUSSELS SPROUTS & ARTICHOKEs,
WHITE TRUFFLE OIL, PARMESAN CHIPS

COQUILLES SAINT-JACQUES* 25.

SEARED SCALLOPS, LEEKS, CREMINI MUSHROOMS,
FENNEL, HERBED BREAD CRUMBS

BUTTER-POACHED LOBSTER 26.

BLACK TRUFFLE & CAULIFLOWER RISOTTO,
MAITAKE MUSHROOMS

GNOCCHI & LAMB 23.

BRAISED LAMB SHANK, LAMB SAUSAGE,
BROCCOLINI, SWEET POTATOES,
CAULIFLOWER EMULSION, LAMB JUS

MAIN

HALIBUT 45.

MUSHROOM RAVIOLINI, KING OYSTER MUSHROOMS,
BROCCOLINI, PISTACHIO-SAVORY PESTO,
FENNEL EMULSION, MUSHROOM FUMET

SWORDFISH 39.

FREGOLA "RISOTTO", HEARTS OF PALM SALAD,
BROCCOLI RABE, BLOOD ORANGE BEURRE BLANC

PASTRAMI-SPICED YELLOWFIN TUNA* 42.

POTATO LATKES, HEIRLOOM BEETS, CARAWAY-
CABBAGE, HORSERADISH EMULSION,
BEET & SHERRY SAUCE

BEEF TENDERLOIN* 49.

CREAMY SPINACH TART, SMASHED PINK POTATOES,
MÉLANGE OF MUSHROOMS, BLACK TRUFFLE SAUCE

COLORADO RACK OF LAMB* 59.

BABY ARTICHOKE-BROCCOLINI RAGOÛT, CHICKPEAS,
POTATO EMULSION, LAMB JUS

ROASTED DUCK BREAST* 46.

TRUMPET MUSHROOMS, MAPLE-SPICED PECANS,
PEARL ONIONS, PARSNIP PURÉE, FOIE GRAS DUCK JUS

SMOKED TOFU & MUSHROOM CASSOULET 35.

MÉLANGE OF MUSHROOMS, GIGANTE BEANS, KALE,
THYME, SAVORY, HERBED BREAD CRUMBS,
MUSHROOM BROTH

ACCOMPANIMENTS

MÉLANGE OF HERB-ROASTED MUSHROOMS 12.
POTATO EMULSION

BACON-BRAISED BRUSSELS SPROUTS 12.
MUSHROOMS, CARAMELIZED GARLIC,
SWEET POTATO PURÉE

GARLIC & HERB ROASTED BABY POTATOES 12.
FENNEL EMULSION

CAULIFLOWER & CHEESE 12.
SAUTÉED CAULILINI, SAINT-ANDRÉ-PARMESAN EMULSION