

WASHINGTON, DC  
RESTAURANT  
WEEK



August 20<sup>th</sup>, 21<sup>st</sup> and 22<sup>nd</sup>

\$20.10 per person

No substitutions. Tax, gratuity, and beverages are not included.

Make one selection from each of the following three courses.

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### COMPLIMENTARY BEVERAGE

Mie N Yu Mimosa – Champagne & Orange Juice

Mie N Yu Bloody Mary

Ginger Pineapple Aqua Fresca – *non alcoholic punch*

### STARTER COURSE

**Char Masala Lamb Kabobs** / Virginia all natural lamb, charred local vegetables, roasted coriander yogurt

**Bombay Peanut Salad** / Asian greens, grape tomatoes, pickled shallot, curried peanuts,  
crispy papadam basket, toasted cumin vinaigrette

**Melon Lassi** / seasonal fresh local melon, yogurt, honey, mint

**Tokyo Style Ray & Oyster** / sesame & shichimi breaded Choptank Sweets Oysters, seared ginger-soy  
Chesapeake Ray oshizushi

**You may substitute the following Starter to Share between 2 guests:**

**Lettuce Wraps** / local organic beef, finger hot peppers, crunchy thai basil, local lettuce, scallion pancakes

### ENTRÉE COURSE

**Korean Bulgogi Sandwich** / marinated all natural beef, housemade kimchee, ciabatta, lettuce, sunchang aioli

**Housemade Falafel Pita** / feta tomato relish, tzatziki, roasted garlic hummus, arugula, basil balsamic vinaigrette

**Pakistani Cinnamon & Ginger Striped Bass** / sustainably raised striped bass, greens, spiced yogurt  
casserole, tamarind scented basmati rice

**Lamb Kabob Pita** / tomato confit, saffron, tzatziki, roasted garlic hummus, cinnamon apricot couscous

**Cannon Hill Organic Burger** / local organic beef, caramelized onion, local tomato & lettuce, sesame  
bun, choice of housemade bacon, housemade tasso ham or local fried egg

**Madras Curry Shrimp Fried Rice** / garlic, ginger, red onions, organic eggs, scallions, bell peppers, mint

**Eggs Benedict** / poached free range local eggs, shaved housemade tasso ham, hollandaise, fresh fruit skewers

### DESSERT COURSE

**Chilled Local Melon & Mint Soup** / cardamon cookie and raw honey cream dallop

**Espresso & Cocoa Profiterole** / Mandarin pastry cream, five spice ganache drizzle

**NON – ALCOHOLIC “COCKTAILS”**

**\$2.50 each**

Mint Mojito • Hong Kong Fruit Punch • Ginger Pineapple Aqua Fresca