



2024 RESTAURANT WEEK DINNER MENU

pick one of each category for \$65

APPETIZERS

Maryland Crab Cake | Seared Crab Cake, Louis Sauce

Café du Parc Salad | Organic Greens, Tomme de Savoie Cheese, Hard-Boiled Egg, Avocado, Tomatoes
Red Onions, Bacon, Croutons, Lemon Vinaigrette

Tuna Crudo | Shaved Fennel, Baby Arugula, Black Olive Condiment, Pesto, Soy Mustard Dressing

ENTRÉES

New Bedford Scallops | Potato Gnocchi, English Peas, Spanish Chorizo, Piquillo Peppers, Romesco Sauce

Filet Au Poivre | Filet Mignon, Potato Gratin, Hen of the Woods Mushroom, Heirloom Carrots,
Peppercorn Sauce

Beef Bourguignon | Red Wine Braised Short Ribs, Pearl Onions, Mushrooms, Lardon, Potatoes

DESSERTS

Crème Brûlée | Tahitian Vanilla Custard, Mixed Berries

Chocolate Mousse | Valrhona Chocolate, Cacao Nib Meringue

Pineapple Matcha Tart | Cardamon Crème Anglaise, Dolce de Leche Gelato



2024 RESTAURANT WEEK DINNER MENU

pick one of each category for \$55

APPETIZERS

Burrata Cheese | Strawberry, Frisée, Marcona Almonds, Strawberry Vinaigrette, Walnut-Raisin Bread

Onion Soup | French-Style Onion Soup, Gruyere Cheese, Baguette Croutons

Escargot de Bourgogne | Burgundy Snails, Garlic Butter, Pain de Campagne

ENTRÉES

Chesapeake Rockfish | English Pea Puree, Asparagus, Baby Carrots, Soubise Sauce

Berkshire Pork | Braised Savoy Cabbage, King Oyster Mushrooms, Charcutière Sauce

Steak Frites | New York Strip Steak, French Fries, Red Wine Sauce

DESSERTS

Crème Brûlée | Tahitian Vanilla Custard, Mixed Berries

Chocolate Mousse | Valrhona Chocolate, Cacao Nib Meringue

Napoleon | Crème Anglaise