

WEDNESDAY, FEBRUARY 14 - FRIDAY, FEBRUARY 16 IN ROBERT'S RESTAURANT

PLEASE CALL RESTAURANT FOR RESERVATIONS, 202-756-5300

1ST COURSE

CHOICE OF:

WILD MUSHROOM RISOTTO

Caramelized Onion | Baby Arugula | Marsala

GULF COAST SHRIMP

Crispy Chorizo | Saffron Tomato Stew

SHENADOAH FRIED CHICKEN AND WAFFLES

Sweet Potato Waffle | Thyme | Maple Bourbon Bacon

2ND COURSE

PEAR AND ENDIVE SALAD

Roasted Pear | Hazelnuts | Frisee | Crispy Pork Belly | Chapel County Creamery Bay Blue Cheese Dressing

3RD COURSE

CHOICE OF:

COLORADO LAMB

Olive Oil Crushed Potatoes | Winter Vegetable Succotash | Mint Gremolata

PRIME FILET MIGNON

Shoreham Crab Mac-N-Cheese | Baby Beets | Bone Marrow Crisp | Port Wine Sauce

BUTTER POACHED MAINE LOBSTER TAIL

Yukon Potatoes | Thumbelina Carrots | Kale | Saffron Shellfish Broth

VEGETABLE POT PIE

Baby Spinach | Eggplant | Parsnips | Peas | Raisins | Curried Cream Sauce

SWEET ENDINGS

CHOICE OF:

WHITE CHOCOLATE RASPBERRY MOUSSE

Fresh Raspberry | Chocolate Graham Crust | Crème Anglaise

OPERA TORTE

Dark Chocolate | Almond Cake | Coffee Buttercream | Salted Caramel Sauce

\$72 PER PERSON. OR \$92 PER PERSON WITH WINE PAIRING (PLUS TAX)

SEATING AVAILABLE EVERY HALF AN HOUR FROM 5:00 P.M. TO 10:00 P.M.

 ${\it Please \ call \ or \ visit \ Open Table.com \ for \ reservations.}$

