WASHINGTON D.C.
STARRED JOURNEY
Tasteful Experience

MAIN COURSES

BEEF | POULTRY | SEAFOOD

V VEGETARIAN | VG VEGAN | GF GLUTEN-FREE | CG CONTAINS GLUTEN | N NUTS

BEEF MAIN COURSES

STEAK DIANE
Pan-seared beef tenderloin, cognac-mushroom cream and fresh herbs.
GF

HERB-ROASTED BEEF TENDERLOIN
Center-cut filet of beef, rosemary, roasted garlic and red wine jus.
GF

FILET MIGNON AU POIVRE
Pepper-crusted filet mignon with a silky green peppercorn cream.
GF

RED WINE-BRAISED SHORT RIBS
Slow-braised boneless beef ribs, pearl onions and rich wine reduction.

CLASSIC BEEF WELLINGTON
Beef tenderloin, mushroom duxelles and golden butter puff pastry.
CG

CHATEAUBRIAND BÉARNAISE
Roasted center-cut tenderloin with classic tarragon béarnaise.
GF

GRILLED RIBEYE & CHIMICHURRI
Chargrilled ribeye, herb chimichurri and roasted garlic.
GF

KOREAN-STYLE GLAZED BEEF
Tender seared beef with ginger-sesame glaze and scallions.
CG

SLOW-ROASTED BEEF BRISKET
Fork-tender beef brisket, caramelized onions and natural pan jus.
GF

POULTRY MAIN COURSES

HERB-ROASTED AIRLINE CHICKEN
Crisp-skinned airline breast, lemon-thyme jus and herbs.
GF

CHICKEN MARSALA
Sautéed chicken, wild mushrooms and rich Marsala wine sauce.
CG

CHICKEN PICCATA
Pan-seared chicken breast, capers and lemon-butter sauce.
GF

CHICKEN SUPREME
Golden-seared chicken breast with truffled mushroom cream.
GF

DUCK BREAST À L'ORANGE
Rosy duck breast, orange gastrique and fresh thyme.
GF

STUFFED CHICKEN ROULADE
Chicken breast filled with spinach, goat cheese and sun-dried tomato.
GF

MOROCCAN-SPICED CHICKEN
Ras el hanout chicken with preserved lemon and apricot jus.
GF

CLASSIC COQ AU VIN
Red wine-braised chicken with mushrooms, pearl onions and herbs.

CHICKEN MILANESE
Crisp Parmesan-breaded chicken, arugula and fresh lemon.
CG

SEAFOOD MAIN COURSES

SALT-CRUSTED WHOLE BRANZINO
Whole branzino baked in sea salt with lemon and fresh herbs.
GF

PAN-SEARED CHILEAN SEA BASS
Flaky sea bass, citrus beurre blanc and baby spinach.
GF

MARYLAND JUMBO LUMP CRAB CAKES
Jumbo lump crab cakes, house remoulade and grilled lemon.
CG

BUTTER-POACHED LOBSTER TAIL
Tender lobster tail, warm beurre monté, chives and lemon.
GF

MISO-GLAZED BLACK COD
Caramelized miso cod with ginger, sesame and scallions.
CG

ATLANTIC SALMON BEURRE BLANC
Pan-roasted salmon with dill-lemon butter sauce and herbs.
GF

SEARED DIVER SCALLOPS
Golden scallops over cauliflower purée with brown butter.
GF

JUMBO SHRIMP SCAMPI
Wild shrimp, garlic-white wine butter, lemon and parsley.
GF

HERB-CRUSTED HALIBUT
Delicate halibut with a crisp herb crust and tomato concassé.
CG

Would you like a custom menu and proposal? REQUEST A PROPOSAL

Available for plated, buffet and family-style service.
Dietary identifiers are guides only. Please advise us of any food allergies.

STARREDJOURNEY.COM | WASHINGTON, DC | MARYLAND | NORTHERN VIRGINIA