WASHINGTON D.C.
STARRED JOURNEY
*Tasteful Experience*

# SEVEN-COURSE SIGNATURE EXPERIENCE

A SEVEN-COURSE TASTING JOURNEY

*A layered celebration of flavor, ending with a tableside flambé.*

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COURSE I

## Osetra Caviar Amuse-Bouche

*Potato blini, crème fraîche, chive, and lemon zest.*

OPTIONAL WINE PAIRING | Ruinart Blanc de Blancs Champagne - Champagne, France

COURSE II

## Burrata & Heirloom Tomato

*Creamy burrata, heirloom tomatoes, basil oil, aged balsamic, and micro basil.*

OPTIONAL WINE PAIRING | Henri Bourgeois Sancerre ES-56 - Loire Valley, France

COURSE III

## Lobster Bisque

*Silky lobster bisque finished with Cognac, crème fraîche, and a butter-poached lobster medallion.*

OPTIONAL WINE PAIRING | Louis Jadot Pouilly-Fuissé - Burgundy, France

COURSE IV

## Wild Mushroom Raviolo

*Handmade raviolo with wild mushrooms, brown butter, Parmesan, and shaved black truffle.*

OPTIONAL WINE PAIRING | Louis Jadot Savigny-Les-Beaune 1er Cru - Burgundy, France

COURSE V

## Champagne & Meyer Lemon Sorbet

*Fresh mint and citrus, designed to refresh the palate before the main course.*

COURSE VI

## Filet Mignon

*Prime beef tenderloin with red wine demi-glace, truffle potato purée, asparagus, and glazed baby carrots.*

OPTIONAL WINE PAIRING | Château Lynch-Bages Pauillac - Bordeaux, France

COURSE VII

## Crêpe Ballon Rouge - Tableside Flambé

*Fresh crêpes finished tableside with butter, caramelized sugar, fresh orange, and Grand Marnier, flambéed before the guests and served with vanilla bean ice cream.*

OPTIONAL WINE PAIRING | Château Suduiraut Sauternes - Bordeaux, France

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

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*Tableside flambé is subject to venue and fire-safety approval.*
*Optional wine pairings. Menus and wines are subject to availability and dietary consultation.*

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