



Appetizers

CHAI TEA LINGUINI _____

Shrimp, Eggplant, Pomegranate Molasses, Coconut Broth, Mint

OYSTERS ON THE HALF SHELL _____

Meyer Lemon Hot Sauce

WAGYU LOIN CARPACCIO _____

Chermoula, Marrow Beans, Yogurt, Parsley, Brussels Sprouts, Radish

SEA URCHIN RISOTTO _____

Lardo, Cider Vinegar, Togarashi, Lotus Root Chip

Soups

CHICKEN CONSOMMÉ _____

Wild and White Rice

CREAM OF FIVE ONION _____

Crispy Fried Leeks

CHILLED VICHYSOISE _____

Salads

DUQUESNE CLUB CAESAR _____

DACUS _____

Watercress, Sliced Button Mushrooms, Toasted Almonds, Lemon Olive Oil Vinaigrette

BLOOD ORANGE SALAD _____

Octopus, Fennel, Hearts of Palm, Semolina Croutons, Rose Water Meringue

RIESLING POACHED SECKEL PEAR _____

Goat Rodeo Fresh Chèvre Truffle, Frisee, Hazlenut, Lavender Vinaigrette

Main Course Selections

FILLETS OF VIRGINIA SPOT

Prepared to Your Liking, Warm Couscous with Citrus-Basil Vinaigrette, Medley of Beans, Heirloom Carrots and Sweet and Sour Glazed Beets

SLOW-ROASTED PRIME RIB OF AGED BEEF

Au Jus, Warm Couscous with Citrus-Basil Vinaigrette, Medley of Beans, Heirloom Carrots and Sweet and Sour Glazed Beets

G SEARED SCALLOPS AND ROASTED GRAPES

Minus 8 Verjus, Bulgur Wheat Dolmades, Oregano Oil, Honey Roasted Carrots, Mulberry Cauliflower

CHAR-BROILED VEAL CHOP

Sauce Foyot, Warm Couscous with Citrus-Basil Vinaigrette, Medley of Beans, Heirloom Carrots and Sweet and Sour Glazed Beets

PAN-ROASTED DUCK BREAST

Sweet Potato and Duck Leg Hash, Sauce Bigarade, Preserved Figs, Radicchio, Roasted Celeriac

CHAR-BROILED ELYSIAN FIELDS RACK OF LAMB

Puttanesca Sauce, Roman Style Gnocchi, Rapini, Roasted Cippolini Onion, Parmigiano-Reggiano

ROASTED HALIBUT

Fingerling Potatoes, Caramelized Prunes, Kohlrabi, Ras el Hanout, Yogurt, Watercress

PAN-ROASTED ELK LOIN

Sauce Marchand de Vin, Parsnip Purée, Pickled Golden Beet, Buttered Chestnut, Coffee and Coco Nib Crumble

CHAR-BROILED FILET OF BEEF

Sauce Béarnaise, Warm Couscous with Citrus-Basil Vinaigrette, Medley of Beans, Heirloom Carrots and Sweet and Sour Glazed Beets

V G PAN-ROASTED CAULIFLOWER STEAK

Roasted Mushrooms, Miso Turnips, Forbidden Black Rice, Mulberry Cauliflower, Watermelon Radish, Samphire

The Main Course Selections are served with your choice of Bibb and Beefsteak Tomato or Seasonal Garden Greens Salad.

Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

(V) Vegan **(G)** Gluten Free