Appetizers

**DUQUESNE CLUB CAESAR**  
Watercress, Sliced Button Mushrooms, Toasted Almonds, Lemon Olive Oil Vinaigrette

**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, Frisée, Hazlenut, Lavender Vinaigrette

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**Soups**

**CHICKEN CONSOMMÉ**  
Wild and White Rice

**CREAM OF FIVE ONION**  
Crispy Fried Leeks

**CHILLED VICHYSSOISE**

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**Salads**

**WOODY'S CLUB CAESAR**  
Watercress, Sliced Button Mushrooms, Toasted Almonds, Lemon Olive Oil Vinaigrette

**DACEY**  
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, Frisée, Hazlenut, Lavender Vinaigrette
Main Course Selections

FILLET S 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

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

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.

(1) Vegan (6) Gluten Free