

ALHAMBRA

Restaurant Week Lunch Menu

Alhambra at The St. Regis Washington, D.C.

January 14th to January 19th

Appetizers

Duck Confit | rillettes, orange zest, foie gras

Rainbow Trout | preserved lemon, granny smith apple, champagne

Lobster Tartelette | lobster bisque

Parsnip | parsnip crémeux, flat-leaf parsley fritter

Entrées

Chicken Roulade | albufera sauce, seasonal vegetables

Branzino | broccoli, sauce vierge, 'a la plancha'

Braised Short Ribs | date purée, heirloom carrots, tapenade, bordelaise

Scallops | savora mustard, cauliflower parmentier, marcona almond

Sweets

Sabayon | orange segment, orange zest

Artisanal Cheese | brie aux truffles

Chocolate Tart | scented passion fruit chocolate ganache

Baba au Rhum | crème mousseline

\$35 per person

