

ALHAMBRA

Restaurant Week Lunch Menu

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

January 14th to January 18th

Appetizers

Beets | pickled onion, goat cheese, caramelized pecan, orange zest

Foie Gras | caramelized Fuji Apple compote (\$10 supp.)

Squash | cream of kabocha, whipped cream, fresh parsley

Entrées

Red Snapper | brussel sprouts, sweet potato chips, roasted garlic cream

Braised Short Ribs | heirloom carrots, bordelaise sauce, purée mousseline

Cauliflower | fried & puréed, marcona almond, raisin, parsley

Desserts

Apple Tart | vanilla ice cream

Artisanal Cheese | chef's selection, traditional garniture

Chocolate Tart | passion fruit, chocolate ganache

Mocktails

Cucumber Ginger | sparkling water, cucumber, ginger

Cranberry Sparkler | fresh orange juice, sparkling water

\$22 per person

