

DINNER MENU

STARTERS



Chicken Liver Toast \$14

Pickled Oranges, Honey,
Honey Bee Pollen, Fennel

Three Quail Eggs \$13

Truffel Lenses, Mustard Foam, Bitter Greens,
Pickled Apples

Beef Carpaccio \$16

Vinegar Chip, Burnt Shallot Cream, Waxy Egg

**Café Carrot Pumpkin
Cream Soup \$11**

Pumpkin Seeds, Pickled Ginger

SALADS

**Foxhall Seasonal Green
Lettuce Salad \$12**

Seasonal Toppings

ENTRÉES

Confit Duck Legs \$30

Parsnip Mousse, Duck Egg, Spicy Salsa,
Nasturtium, Potato Straw, Pomegranate

Seared Scallops \$36

Carrot Cornmeal Cake, Pickled Carrots,
Carrot Cream, Purple Potato Chips

Ribeye/Spiesbraten Style \$44

Herb Salad, Dauphine Potato

Filet Mignon \$39

Savory Breadpudding, Cauliflower,
Red Wine Butter Sauce

Sous Vide Monkfish \$36

Rice Grits, Miso Sauce, Chard Bok Choy

**Crusted Chicken
Airline Breast \$32**

Creamy Collard Green, Braised Endive, Sweet
Lemon Garlic Glace, Whip Candy Pecan
Potato Mousseline

Smoked Trout Linguine \$28

Butter Pumpkin Seed Oil Emulsion, Pumpkin
Seeds, Pickle Butternut Squash

DESSERT

Poached Red Wine Pear \$10

Red Wine Gel, Vanilla Ice Cream,
Cinnamon Honey Milk Jelly

Cheeseboard \$13

Homemade Pickles and Jams

Pumpkin Seed Parfait \$11

Pistachio Sponge, Pickled Coffee Fruits

