

First Course

FOIE GRAS TORCHON
Cherry, Calvados, Baguette

HALF DOZEN OYSTERS
Mignonette

VOL AU VENT
Mushroom, Chive

Second Course

TAGLIATELLE
Pecorino, Black Truffle

MILLE FEUILLE
King Oyster Mushroom, Piperade

Main Course

ROASTED MONKFISH
Wild Rice, Leek, Citrus Beurre Blanc

DUCK CONFIT
Braised Lentil, Cipollini, Citrus Jus

18 OZ DRY-AGED BONE IN RIBEYE
Roasted Garlic, Sauteed Kale

24

Dessert

PALET D'OR
Chocolate, Hazelnut

PAIN PERDU
Banana, Maple

125

Supplements

FRESH WHITE TRUFFLE
5g Shaved

35

Wine Pairing

85

Reserve Wine Pairing

150

Café
RIGGS

900 F ST NW,
WASHINGTON DC
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