

adour

THE ST. REGIS WASHINGTON, D.C.

hors d'oeuvres

CHOICE OF 3 / 5

12 / 16

SERVED WITH WARM COUNTRY BREAD

SALMON TARTARE

FRESH RICOTTA/CHIVE

BABA GHANOUSH

SPANISH ANCHOVIES & MARINATED OLIVES

OCTOPUS, CELERY & FENNEL

bar classics

OUR FAMOUS CROQUE MONSIEUR / MADAME

14 / 16

PARISIAN HAM & CHEESE SANDWICH, MIXED GREEN SALAD

CLASSIC COBB SALAD

18

AVOCADO, EGG, BACON, TURKEY, BLUE CHEESE DRESSING

WHOLE WHEAT VEGETABLE WRAP

14

ADD LOBSTER 10

TURKEY CLUB SANDWICH

18

ROMA TOMATO, EGG, ROMAINE, ONION, FRENCH FRIES

CRISPY POTATO WEDGES

10

SPICY DIPPING SAUCE

CHARCUTERIE & CHEESE PLATTER

24

CORNICHONS, CONDIMENTS, DIJON MUSTARD & TOASTED COUNTRY BREAD

burgers & steaks

ADOUR CHEESEBURGER

17

KOBE BEEF, CARAMELIZED ONIONS, BACON
& CHEDDAR, FRENCH FRIES

CILANTRO LAMB SLIDERS

18

SPICY MAYO, FRENCH FRIES

HANGER STEAK

28

10oz

NEW YORK STRIP

39

11oz

SIDE DISHES

9

FRENCH FRIES

SAUTEED SPINACH

POTATO PUREE

SAUCES

BORDELAISE

BLACK PEPPER

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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THE ST. REGIS WASHINGTON, D.C.

adour tasting plates

FROM 5:30PM

ROASTED CHESTNUT VELOUTE FENNEL CONFIT, CHIVE, LIGHT WHIPPED CREAM	11
CONTEMPORARY WALDORF SALAD GALA & GRANNY SMITH APPLE, BLACK TRUFFLE, CELERY	12
CASARECCE PASTA & CRISPY SWEETBREAD WILD MUSHROOM, PEARL ONION, LARDONS	14
BAKED MAINE LOBSTER SALSIFY "MEUNIÈRE", TOMATO/TRUFFLE/BASIL SAUCE	22
CARAMELIZED SPICED DUCK BREAST BLACK MISSION FIG, TURNIP FONDANT	21

desserts

MILK CHOCOLATE BAR PRALINE, HAZELNUT	8
ADOUR CREME BRULEE CITRUS ZEST, WARM MADELEINE	8
OUR BABA ARMAGNAC, LIGHT WHIPPED CREAM	10

st. regis ritual bloody marys

14

CAPITOL MARY TANQUERAY TEN, CLAM JUICE, CAPITOL PRAWNS	WASHINGTON, D.C.
"ALOHA" MARY SOBIESKI VODKA, WORCESTERSHIRE, SIRACHA, CELERY SALT, LIME, ASPARAGUS	KAUAI, HAWAI'I
RED SNAPPER LEGENDARY. ORIGINAL. DELICIOUS	NEW YORK, NY
HARRY'S TEXAS PATRON, JALAPENO, LIME	HOUSTON, TX

EXECUTIVE CHEF SEBASTIEN RONDIER
PASTRY CHEF FABRICE BENDANO

adour

THE ST. REGIS WASHINGTON D.C.

champagne & sparkling wines

G/B

FRANCE	N.V.	BARNAUT, CHAMPAGNE GRAND CRU, BOUZY, BRUT	30/135
FRANCE	N.V.	THIERRY TRIOLET, ROSE CHAMPAGNE, BETHON, BRUT	22/99
ARGENTINA	N.V.	ALMA NEGRA, MALBEC ROSE, MENDOZA, BRUT	13/58
AUSTRIA	N.V.	SZIGETI, GRUNER VELTLINER, BURGENLAND, BRUT	13/58
ITALY	N.V.	CASABIANCA, PROSECCO ROSE, VENETO, BRUT	10/45

white wines

G/C/B

NEW YORK	2010	WIEMER, DRY RIESLING, FINGER LAKES	12/24/48
FRANCE	2008	MICHEL LAFARGE, MEURSAULT, BURGUNDY	27/55/110
FRANCE	2010	LUCIEN CROCHET, SANCERRE, LOIRE	18/36/72
GREECE	2011	TSELEPOS, MOSCHOFILERO, PELOPONNESE	9/18/36
CANADA	2010	MISSION HILL, CHARDONNAY, "SLC", OKANONGAN VALLEY	14/28/56
SOUTH AFRICA	2011	BADENHORST, CHENIN BLANC, "SECATEURS", SWARTLAND	11/22/44
PORTUGAL	2011	QUINTA DO CRASTO, DOURO	11/22/44
ITALY	2010	FALESCO, ROSCHETTO "FERENTANO", LAZIO	15/30/60
GERMANY	2007	JOH. JOS. PRUM, RIESLING SPATLESE, MOSEL	17/34/68

rosé wines

G/C/B

GERMANY	2011	HEXAMER, SPATBURGUNDER (PINOT NOIR), NAHE	13/26/52
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red wines

G/C/B

VIRGINIA	2011	BARBOURSVILLE, BARBERA RESERVA	13/26/52
NEW YORK	2010	RAVINES, PINOT NOIR, FINGER LAKES	15/30/60
FRANCE	2011	GROSBOT-BARBARA, PINOT NOIR, SAINT-POURCIN, LOIRE	12/24/48
FRANCE	2002	CH GUEYROSSE, SAINT-EMILION GRAND CRU, BORDEAUX	18/36/72
LEBANON	2010	MASSAYA, CABERNET/CINSAULT, BEKAA VALLEY	10/20/40
GREECE	2007	MORATIS, MANDILARIA/MONEMVASSIA, PAROS	14/28/56
ITALY	2008	AIA VECHIA, MERLOT/CAB SAUV & FR, BOLGHERI, TUSCANY	12/24/48
ARGENTINA	2011	COLORES DEL SOL, MALBEC, MENDOZA	10/20/40
SPAIN	2010	J. PALACIOS, MENCIA, "PETALOS", BIERZO	15/30/60
AUSTRIA	2008	BIOHOF PRATSCH, ZWEIGELT, NIEDROSTERREICH	9/18/36

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great vintages

G/C/B

SPAIN	2005	LOPEZ DE HEREDIA, RIOJA, CUBILLO	15/30/60
FRANCE	2005	DOMAINE DES CROIX, BEAUNE 1 ^{ER} CRU, GEVRES, BURGUNDY	38/75/150
FRANCE	2005	CHEVALIER DE LASCOMBES, MARGAUX, BORDEAUX	30/60/120
FRANCE	1999	LIGNIER-MICHELOT, MOREY ST. DENIS 1 ^{ER} CRU, BURGUNDY	-/-/140

cocktails designed with wine in mind

SEASONAL PUNCH	14
HEXAMER SPATBURGUNDER, STOLI, BLACK TEA, WILD BERRIES, LEMON JUICE	
ADOUR CHAMPAGNE COCKTAIL	18
CHAMPAGNE, CANTON, HENDRICKS, LEMON BITTERS, CANDIED GINGER	
LOST SPANIARD	14
LUSTAU MOSCATEL SHERRY, MESCAL, DOLIN BLANC, BURNT ORANGE	
BITTER LOVES COMPANY	14
COCCHI AMERICANO, HENDRICKS, BITTER GRAPEFRUIT, QUINTA DO CRASTO, GRAPEFRUIT BITTERS	

cocktails in season

G&T	14
BOMBAY SAPPHIRE, HOUSE-MADE LAVENDER TONIC, ELDERFLOWER, THYME, LEMON	
BOBBY BURNS	16
ARDBEG, BENEDICTINE, DOLIN ROUGE	
HAIR OF THE DOG	14
ALLAGASH WHITE, REDEMPTION RYE, CANTON, LEMON JUICE	
CHERRY SPICED MANHATTAN	14
CHERRY INFUSSED REDEMPTION RYE, ALLSPICE DRAM, DOLIN ROUGE, ANGOSTURA BITTERS	

inauguration cocktails

ANDREW JACKSON'S INAUGURAL ORANGE PUNCH	14
PYRAT RUM, ARMAGNAC, LEMON/ORANGE JUICE, SODA	
<< ALOHA >> MARY	14
SOBIESKI VODKA, WORCESTERSHIRE, SIRACHA, CELERY SALT, LIME, ASPARAGUS	

beers

DOMESTIC BEERS

CALIFORNIA	ANDERSON VALLEY BREWING COMPANY, BOONT AMBER ALE	8
WASHINGTON	ELYSIAN, IMMORTAL IPA	8
NEW YORK	BROOKLYN, CHOCOLATE STOUT	7
MAINE	ALLAGASH, WHITE WHEAT ALE	8

IMPORTED BEERS

BELGIUM	CHIMAY RED, TRAPPIST	10
BELGIUM	STELLA ARTOIS, LAGER	7
GERMANY	KONIG, PILSNER	6
ENGLAND	SAM SMITH, NUT BROWN ALE	8
BELGIUM	BAVIC, "PETRUS" AGED PALE ALE	10