

# adour

THE ST. REGIS WASHINGTON, D.C.

nature-INSPIRED CUISINE

## appetizer

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PISTOU SOUP PROVENCAL VEGETABLES	8
COOKPOT OF FARRO GRAIN BELL PEPPER, BASIL & TAGGIASCHE OLIVE	10
DAURADE CEVICHE PARSLEY, POPCORN	14
SAUTEED CALAMARI SESAME, ROMAINE, SHIITAKE MUSHROOM	12
MARYLAND CRAB CAKE GREEN PAPAYA SALAD, COCONUT/ CURRY EMULSION	14
ADOUR'S MAC & CHEESE BLACK FOREST HAM & SWISS EMMENTAL CHEESE	10



## salad & tartine

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NICOISE SALAD THE AUTHENTIC RECIPE FROM NICE	14
RAW & COOKED ASPARAGUS SALAD MIMOSA GARNISH	16
COBB SALAD AVOCADO, EGG, BACON, TURKEY, BLUE CHEESE DRESSING	17
SPRING VEGETABLE TARTINE PATH VALLEY GOAT CHEESE	13
HAM/ RICOTTA TARTINE ARUGULA	13

## fish & meat

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PAN-SEARED PACIFIC WILD SALMON BOK CHOY, SALSA VERDE	26
YELLOW GROUPER 'A LA PLANCHA' EDAMAME BEAN, FRESH HEART OF PALM, PICKLED RED ONION	29
OUR LAMB TAJINE LAMB MEATBALL, FENNEL & CHICKPEAS	29
ROASTED FARM-RANGE CHICKEN BREAST	24

MUSTARD CONDIMENT, MASHED POTATOES

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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## prix-fixe menu

2 COURSES	26
3 COURSES	31

SELECTED BY THE CHEF EVERYDAY

## certified black angus beef

HANGER STEAK USDA PRIME	10 OZ	27	<b>SAUCES</b> BEARNAISE BLACK PEPPERCORN
FILET MIGNON USDA PRIME	8 OZ	39	<b>SIDE DISHES</b> 7 POTATO PUREE SAUTEED SPINACH FRENCH FRIES MIXED VEGETABLES
ADOUR CHEESEBURGER KOBE BEEF, CARAMELIZED ONION, BACON & CHEDDAR		26	

## dessert

OUR BABA ARMAGNAC, LIGHT WHIPPED CREAM	10
DARK CHOCOLATE MOUSSE GINGER/ LIME	8
RHUBARB CLAFOUTIS TRADITIONAL BATTER PUDDING	8
ICE CREAM & SORBET HOMEMADE CHEF'S SELECTION	8

## organic wines

2010 GINI, SOAVE CLASSICO VENETO, ITALY	11
2009 BOKISH, ALBARINO LODI, CALIFORNIA	12
2009 OSTERTAG, SYLVANER ALSACE, FRANCE	11
2008 FONTSAINTE - LA DEMOISELLE CORBIERES LANGUEDOC, FRANCE	12
NV PANTHER CREEK, PINOT NOIR WILLAMETTE VALLEY, OREGON	15

## 0° beverages

CITRUS ICED TEA GREEN TEA, LEMON/ LIME, GRAPEFRUIT	7
STRAWBERRY/ CILANTRO LEMONADE FRESH LEMON, HERBAL SYRUP	7
BASIL MULE GINGER BEER, BASIL & LIME	9
2010 NAVARRO VINEYARDS GEWURZTRAMINER JUICE MENDOCINO, CALIFORNIA	11

EXECUTIVE CHEF SEBASTIEN RONDIER  
EXECUTIVE PASTRY CHEF FABRICE BENDANO