



# 2010 CHERRY BLOSSOM TASTING MENU

March 29<sup>th</sup> – April 11<sup>th</sup>

\$35 Prix-Fixe Menu \$55 w/ Beverage Pairings

## PAN SEARED SCALLOP

Cherry Sambal, Ocean Garden Salad, Black Bean Garlic  
*Brut Sparkling Rose, Mumm Napa, Napa Valley,  
California, NV*

## HUDSON VALLEY FOIE-GRAS

Bacon Cherry Jam, Sticky Rice  
*Gewurztraminer, Pierre Sparr, Alsace, France, 2007*

## SEA BASS

XO-Cherry Chutney, Water Chestnuts, Celery, Scallion Oil  
*Pinot Noir, Erath, Willamette Valley, Oregon, 2007*

## WARM CHOCOLATE CHIP COOKIE BAR

Cherry Vanilla Ice Cream, Warm ginger Cherries  
*Plum Gekkeikan, Japan*

*No Substitutions or Sharing*

Chef/Owner Jeff Tunks

Executive Chef Cliff Wharton

Pastry Chef Norman Messer

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