



MONTMARTRE

Le Bistro français on capitol hill

VALENTINE'S DAY 2018

\$70 PER PERSON

PLEASE MAKE ONE SELECTION FROM EACH SECTION

OYSTERS ON THE HALF SHELL

black pepper crème fraîche, blood orange mignonette, basil

CURRIED CELERY ROOT BISQUE

chive crème, toasted hazelnuts, paprika oil, prosciutto crisp

SALMON CARPACCIO

fingerling potatoes, arugula, harissa aioli, crispy parsnips

ROASTED MUSHROOM 'STRUDEL'

savory brown butter tart, wild mushrooms, whipped ricotta, frisée, pomegranate

LOBSTER RAVIOLI

squid ink pasta, cauliflower, spinach, crispy horseradish, ginger-lobster emulsion

RACK OF LAMB

saffron potato cake, artichokes, swiss chard, piquillo pepper tapenade, red wine garlic sauce

WINTER VEGETABLE 'VOL AU VENT'

porcini mushrooms, salsify, golden beets, spinach, fennel chutney, fontina cream sauce

HALIBUT

forbidden wild rice, brussels leaves, baby carrots, crispy chorizo, charred lemon emulsion

BEEF TENDERLOIN

celery root-potato gratin, smoked trumpet mushrooms, swiss chard, red wine balsamic onion sauce

CHOCOLATE MOUSSE CAKE

chocolate-dipped strawberry, almond toffee, fresh berry coulis, whipped crème fraîche

CASSIS ROYALE

black currant mousse, genoise, white chocolate mousse, black currant glaze

KAHLUA CRÈME BRÛLÉE

fresh berries, vanilla shortbread, caramelized sugar

327 7TH ST SE, WASHINGTON, DC 20003 ~ (202) 544-1244 ~ MONTMARTREDC.COM
EXECUTIVE CHEF BRIAN WILSON

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 6 OR MORE.