

NATURELLE

STARTERS

CREAMY WATERCRESS SOUP 10.

† with Crème Fraîche & Jonah Crab Relish

TOWER OF ROASTED BEETS 10.

† with Herbed Goat Cheese, beet emulsion and micro greens

☀ SEARED DIVER SCALLOPS 13.

† with Avocado Salsa & Spicy Tomato Vinaigrette, crispy tortillas and micro greens

MAIN COURSES

PAN ROASTED MAIN LOBSTER 30.

† with Saffron Risotto & Romesco Sauce

SESAME CRUSTED YELLOWFIN TUNA 29.

† with Stir-Fry of Scallions, Shiitakes & Carrots

SUNNYSIDE FARM DEL MONICO STEAK 30.

† with Pinot Noir Sauce & Potato Gratin & Tomato Confit

ROASTED AMISH DUCK BREAST 29.

† with Pear Ginger Sauce & Yam Puree

HERB ROASTED PORK 28.

† with Creamy Polenta, Sun-Dried Tomato Jus & Feta Gremolata

SAUTÉED LIVER & ONIONS 27.

† with Herbed Spaghetti Squash & Balsamic Vinegar Sauce

☀ OREGON BLACK TRUFFLE & WILD MUSHROOM RISOTTO 26.

† with Winter Vegetable

☀ Seasonal Item, ask your server for availability

Naturelle

2166 N. Dakota Ave. N.W.

Private Parties call 202-797-1534

MONDAY, OCTOBER 21, 2002