

RESTAURANT WEEK 2016

Dinner | 3 course menu | 36

FIRST

kale caesar

parmesan, sourdough croutons

beets

cherry glen goat cheese, basil, pistachio

path valley mixed greens

blue cheese, pecans, chamomile vinaigrette

SECOND (OPTIONAL) | 10 SUPPLEMENT

beef tartare

aged cheddar, tarragon, mustard

tuna tartare

avocado mash, whiskey piri piri

goat cheese gnudi

pork and lamb ragù

rigatoni

veal brodo, bone marrow, parmesan

MAIN

boar chop

cranberry beans, broccoli rye puree, b&b greens

prime rib

demi, scallion, horseradish

arctic char

beech mushroom, veal broth, greens

½ roasted chicken

rosemary chicken jus, seared haircot verts, seeds

DESSERT

chestnut baumkuchen

cherry confit, crispy meringue, berry foam

blueberry cobbler

almond moelleux, oat streusel

valrhona chocolate custard

stewed apricot, cripsy rye, chocolate cloud

RANGE

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