

COUNTDOWN TO MIDNIGHT

MONDAY, DECEMBER 31 IN ROBERT'S RESTAURANT

PLEASE CALL RESTAURANT FOR RESERVATIONS, 202-756-5300

MISE EN BOUCHE

FOIE GRAS TOAST

Foie gras terrine, brioche, figs, port reduction

RISOTTO CROQUETTE

Arborio rice, mushrooms, parmesan cheese, Provençale sauce

APPETIZERS

SEAFOOD TASTING

Shrimp cocktail, raw blue point oyster, snow crab claw, smoked salmon Mignonette, cocktail sauce

JAMON IBERICO BELLOTA

Acorn fed Spanish ham, manchego cheese, Catalan tomato relish

CAVIAR & BLINIS

Osetra sturgeon roe, buckwheat blini, crème fraîche

INTERMEZZO

LIME SORBET

SALAD

Frisée greens, sprouts, crusted goat cheese, candied walnuts, raspberry vinaigrette

ENTRÉES

PRIME RIBEYE

Mushroom fricassees, roasted potatoes, Rainwater Madeira sauce

HALIBUT PAPILLOTE

Halibut fillet, Yukon potato, carrots, sauternes

SURF & TURF

Prime filet mignon, lobster tail, asparagus, king mushrooms, peppercorn-brandy sauce, drawn butter

DESSERT

DUO

Apple-pear chocolate, Alexandria pistachio

CREPE SUZETTE

Crepes, Grand Marnier, cappuccino ice cream

\$120 ADULTS (PLUS TAX)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE FROM 5:00 PM - 10:00 PM

PLEASE CALL RESTAURANT FOR RESERVATIONS OR
RESERVE YOUR TABLE AT [OPENTABLE.COM](https://www.opentable.com).