



### Appetizers

**Eggplant napoleon** pan fried eggplant topped with sautéed spinach, marinated roma tomatoes, lentil relish and fresh mozzarella with yellow pepper coulis

**Seared Ahi Tuna** with papaya relish and sweet chili lime sauce

**Metro grille salad** boston bibb lettuce, sliced roma tomatoes, asparagus, baked croutons and goat cheese with cucumber-buttermilk dressing

**Three onion soup gratin** a mixture of vidalia, bermuda and white onions topped with provolone, swiss and fresh parmesan

### Entrée

**Seared eberly farms organic chicken breast** and slow roasted tomatoes over chianti reduction with creamy risotto milanese, morels and asparagus

**Seared stolt sea farm salmon filet** with balsamic –maple reduction, fennel confit, garlic potatoes and sautéed chard

**Seared sea scallops** with sautéed wild mushrooms, creamy herb risotto and micro green salad drizzled with a roasted garlic beurre blanc

**Gnocchi with summer vegetables** gnocchi sautéed with julienne seasonal vegetables in a light white wine herb sauce

### Dessert

**Chocolate Mousse** *with Seasonal Berries*

**Tiramisu** *with a hint of Vanilla*

**Cheesecake** *with Whipped Cream and Strawberries*

**Sorbet Trio** *including Mango, raspberry, and lime sorbet with seasonal berries*

**Three Courses**

**~\$35.08~**

***Please Call 202-824-6122 for Reservations***

***or***

***Opentable.com***

### Consumer Advisory

*Consuming Raw or Undercooked foods (Meat, Poultry, Seafood, Shellfish, or Eggs) may increase your risk of foodborne illness, especially if you have certain medical conditions*