



DINNER & A SHOW

3 course | pre-fixe & wine pairing

WASHINGTON INN

APPETIZER

Featured White Wine

SOUP DU JOUR

BRAISED LAMB CAVATELLI

broccoli rabe, manchego cheese

HONEY GLAZED PEARS

prosciutto, house made ricotta, frisee, focaccia toast,
port wine vinaigrette

ENTREE

Featured Red Wine

SEAFOOD CIOPPINO

shrimp, scallops, clams, & fish, spicy tomato broth, garlic aioli

GF PLANCHA SEARED SALMON

purple ginger mashed potatoes, roasted broccolini, saffron beurre blanc

GF GRILLED MEYERS RANCH FLATIRON STEAK

chimichurri, mashed taro, roasted romanesco broccoli, crispy red beet & taro chips

DESSERT

GF CHOCOLATE MOUSSE TOWER

chocolate lattice filled with chocolate mousse,
fresh berries, whipped cream

GF CRÈME BRÛLÉE

creamy baked custard, caramelized sugar

Excludes Beverages & Gratuity

