



# TASTE<sup>of</sup> LETTUCE DC

FRIDAY, SEPTEMBER 21 • WILDFIRE TYSONS • 6:30PM

\$80 PER GUEST PLUS TAX; GRATUITY NOT INCLUDED. RESERVATIONS: Amanda or Shanita (703) 442-9110

## RECEPTION

**STELLA BARRA**

BURRATA CROSTINIS

toasted baguette, whipped burrata, grilled grapes, aged balsamic vinegar

**RPM ITALIAN**

SWEET CORN AGNOLOTTI

black truffle

**BIG BOWL**

BLACKBERRY ROSEMARY SANGRIA

## FIRST COURSE

**MON AMI GABI**

CHICKEN LIVER MOUSSE PATE

toasted brioche, red wine Dijon mustard

M. CHAPOUTIER "BELLERUCHE" ROSÉ 2016

## SECOND COURSE

**SUMMER HOUSE**

BRUSSELS SPROUT SALAD

dried blueberries & cranberries, toasted almonds, manchego cheese,  
sourdough croutons, mustard citrus vinaigrette

ERATH PINOT NOIR, OR 2016

## MAIN COURSE

**WILDFIRE**

FETA CRUSTED NEW YORK STRIP STEAK

redskin mashed potatoes, oven roasted asparagus

BRASSFIELD ESTATE WINERY ERUPTION 2016

## DESSERT

**JOE'S SEAFOOD, PRIME STEAK & STONE CRAB**

CHERRY PIE

vanilla ice cream

GRAHAM'S SIX GRAPES

Executive Chef David Hynes

STELLA BARRA AND  
SUMMER HOUSE

Executive Chef Gabe Thompson

RPM ITALIAN

Chef Gustavo Acevedo

BIG BOWL

Executive Chef Phil Frederick

MON AMI GABI

Executive Chef Oscar Huerta

WILDFIRE

Executive Chef Chris Morvis

JOE'S SEAFOOD, PRIME STEAK  
& STONE CRAB

RPM  
ITALIAN\*

SUMMER  
HOUSE  
SANTA MONICA\*

Joe's  
SEAFOOD  
PRIME STEAK  
& STONE CRAB\*

stella  
barra  
PIZZERIA\*

**BIG BOWL**  
CHINESE AND THAI

**WILDFIRE**  
STEAKS, CHOPS & SEAFOOD

**MON AMI GABI**  
A CLASSIC FRENCH BISTRO