



5<sup>th</sup> Annual  
TASTE OF LETTUCE DC

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**BIG BOWL**  
CHINESE AND THAI

stella barra  
PIZZERIA

R P M  
ITALIAN

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**Stella Barra – Burrata Crostinis**  
toasted baguette, whipped burrata, grilled grapes, aged balsamic vinegar

**RPM – Handmade Truffle Agnolotti**  
black truffles

*Big Bowl - Blackberry Rosemary Sangria*

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**MON AMI GABI**  
A CLASSIC FRENCH BISTRO

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**Chicken Liver Mousse Pate**  
toasted brioche, red wine Dijon mustard  
*M. Chapoutier 'Belleruche' Rosé '16*

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**SUMMER HOUSE**  
SANTA MONICA

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**Brussels Sprout Salad**  
dried blueberries & cranberries, toasted almonds, manchego cheese, sourdough croutons,  
mustard citrus vinaigrette

*Erath Pinot Noir, OR '16*

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**WILDFIRE**  
STEAKS, CHOPS & SEAFOOD

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**Feta Crusted New York Strip Steak**  
redskin mashed potatoes, oven roasted asparagus

*Brassfield Estate Winery Eruption '16*



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**Cherry Pie**  
vanilla ice cream

*Graham's Six Grapes*

Friday, September 21, 2018  
Chef Gustavo Acevedo, Big Bowl  
Executive Chef Gabe Thompson, RPM Italian  
Executive Chef Phil Frederick, Mon Ami Gabi  
Executive Chef Oscar Huerta, Wildfire  
Executive Chef David Hynes, Stella Barra &  
Summer House

Hosted at Wildfire Tysons  
6:30pm Reception, 7:00pm Dinner  
\$80.00 per person + tax (gratuity not included)  
RSVP to Amanda or Shanita 703-442-9110