

# RESTAURANT WEEK 2018

the  
Partisan

## First Course

### Shishito Peppers

Red Pepper Aioli, Charred Lemon

### Brussel Sprouts

Lardo, Vermouth Syrup

### Summer Tomato Salad

Feta, Sourdough, Cucumber Puree

## Second Course

### Morel Farro Porridge

Mascarpone

### Diver Scallops

Bacon Lardons, Spinach

### Rotisi-Fried Chicken

Honey Hot Sauce

### Crispy Spare Ribs

Maple Glaze

### Wagyu Brisket

Taleggio Fondue, Pickled Mustard Seeds

## Third Course

### Chocolate Pudding

Mint Gelée, Chocolate Pearls, Nero Cookies

### Basil Bavarois

Strawberries, Vanilla Shortbread, Balsamic Reduction

### Rice Pudding Brûlée

Pennsylvania Blueberries

\$35

summertime  
2018

OUR BEEF IS 100% VIRGINIA BORN AND PASTURE RAISED BLACK ANGUS FINISHED WITH LOCALLY GROWN GRAIN. ADDITIONALLY, OUR PORK IS SOURCED FROM ANIMAL WELFARE APPROVED (AWA) FARMS. THE AWA STANDARDS ARE THE MOST STRIDENT AND RIGOROUS IN THE NATION. IT TOOK US YEARS TO DEVELOP THE RELATIONSHIPS WE HAVE WITH OUR FARMERS, WHICH ALLOWS US TO BRING THE VERY BEST MEAT PRODUCED IN THE REGION TO YOU.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF ILLNESS. SOME DISHES MAY CONTAIN MEAT WHEN NOT LISTED. WE ASK YOU PLEASE LET THE STAFF KNOW OF ALL DIETARY RESTRICTIONS.

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