MAISON CHERYL

ARLINGTON RESTAURANT WEEK THREE COURSE DINNER
$52 Per Person + $6 off Bottles of Wine

STARTERS

Chipotle Lime Caesar
Little Gem Lettuce, Parmesan, Brioche Crouton, Grilled Lime

Beets + Citrus
Orange Supremes, Toasted Almond, Honey, Labneh, Mint Citronette

Truffle Butter Fries
Parmesan, Chive, Truffle Aioli

Cheese Plate (For Two)
Chef's Selection with Honeycomb, Grapes, Sourdough

Brussels + Bacon
Soy, Lime, Ginger, Sesame

MAIN COURSES

Bucatini + Fried Burrata
Toasted Almond, Zucchini Herb Sauce, Heirloom Tomato, Parmesan

Sautéed Salmon
'Lobster' Mushroom, Lemon Beurre Blanc, Fall Puree,
Honeynut Squash, Celery Root and Parsnip Purée

Honey Lavender Duck Breast
Purple Sweet Potato, Roasted Cauliflower, Honeycomb,
Pomegranate, Fig Gastrique Demi-Glace

Maison Burger
Brûléed Brie, Caramelized Onion Aioli, Dijon,
Arugula, Buttered Brioche, Fries

DESSERTS

Vanilla Bean Cheesecake
Raspberry Coulis

Berries + Cream
Raspberries, Blackberries, Strawberry, Mint

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