



Cherry Blossom

March 20th – April 14th

Available for Lunch & Dinner

As it has become tradition in Washington DC, we commemorate the 1912 gift of 3000 Japanese Cherry trees by former Tokyo Mayor Ozaki with the annual Cherry Blossom Festival.

In Honor of this gift and of the nation's greatest springtime celebration, Executive Chef Nicolas Legret invites you on a journey to honor Japan's rich culinary arts.

Appetizer

Japanese Suimono

Tofu, Beech Mushroom, Tiny Radish

Entrée

Chilean Sea Bass

Crispy Jasmine Rice, Baby Vegetables, Chili Unagi Sauce

Dessert

Yogurt Mousse

Almond Cherry Soil, Amaretto Emulsion, Cherry Blossom Gelato

\$75.00 per person

*NV Leclerc Briant Réserve Brut France
2019 Beaujolais Château des Jacques Moulin-A-Vent France
Taylor Fladgate, 10 year, Tawny Port*

\$125.00 per person with Wine pairing

Cherry Blossom Cocktails

Sakura Martini

Maboroshi Junmai Ginjo Sake, Bombay Gin, Luxardo Maraschino Liqueur

Cherry Blossom Spritz

Sakura Simple Syrup, Tito's, Lime Juice, Albert Bichot Sparkling Wine, Club Soda

Takamine Old Fashioned

Takamine 8yr Japanese Whisky, Honey Syrup, Grapefruit Bitters

\$20 each

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness****