

Fooduary '24

AT NATIONAL HARBOR

FOUR COURSE DINNER
\$55

CHOICE OF COCKTAIL

GRANDMA'S PINK LEMONADE
WATERMELON-CUCUMBER MOJITO
SANGRIA
COLLINS & BERRIES
THE SD MULE

TROPICAL SIDECAR
KENTUCKY BARREL OLD FASHIONED
THUNDERBIRD MARGARITA
STRONG ISLAND ICED TEA
PASSIONATE SUMMER

CHOICE OF APPETIZER

CRISPY FRIED BRUSSELS SPROUTS VEGETARIAN

Cinnamon-chipotle seasoned, dried apricots and cranberries,
pecans, Southwest ranch

LAMB MEATBALLS GLUTEN-FREE

Over garlic spinach, sunflower seeds, pomegranate,
feta, tzatziki, roasted pepper sauce

CHOICE OF ENTREE

LEMONY HUMMUS GREEK SALAD & CAULIFLOWER PITA BOWL

UNDER 600 CALORIES, GLUTEN-FREE, VEGETARIAN

Hummus, tomatoes, romaine, cucumbers, peppers, red onion, oregano, olives, feta
dressing, cauliflower pita.

LAMB MEATBALLS PAPPARDELLE

Lamb meatballs and merguez sausage, roasted butternut squash,
mushrooms, za'atar, creamy goat cheese ricotta and
roasted pepper sauce, mint, feta.

LEMON CHICKEN PICCATA UNDER 600 CALORIES

Lemon-caper sauce, cinnamon-chipotle farro with zucchini and
tomato, scallions, basil, fresh veggies.

THAI CAULIFLOWER QUINOA PASTA VEGAN, GLUTEN-FREE

Coconut curry sauce, flash-fried cauliflower, roasted butternut squash,
scallions, basil, quinoa pasta, nooch, peach salsa, pistachios.

CHOICE OF DESSERT

BROWNIE DECADENCE GLUTEN-FREE

Chewy fudge brownie topped with all-natural Tillamook vanilla and chocolate ice
creams, hot fudge, salted caramel, whipped cream and walnuts

CHEESECAKE

Junior's Famous New York cheesecake, fresh raspberries, strawberry drizzle

