

WASHINGTON, DC • THURSDAY, JULY 17

Maximum Flavor with Chef Adrienne A Culinary Voyage

AMUSE BOUCHE

CHESAPEAKE TO THE CAPE (GF*)

Heirloom Tomato Gazpacho, Maryland Blue Crab, Basil Oil

Paired with Massican Annia

FIRST COURSE

THE NEW DEAL OYSTERS

Chargrilled Oysters, Garlic-Parsley Butter, Cornbread Crumble

Paired with J Vineyards Brut Rosé

SECOND COURSE

IKE'S SUNDAY SUPPER

Crispy Pancetta, Chicken Roulade, Cherry Mostarda, Braised
Leeks

Paired with Rombauer Sauvignon Blanc

THIRD COURSE

FORTY-FOURTH FLAME

Wood-Grilled Dry-Aged Strip, Obama-Style Chili Crust, Smoked
Tomato Jus, White House Greens

Paired with Argiano Brunello de Montalcino D.O.C.G.

FOURTH COURSE

YES WE [PE]CAN

Mini Bourbon Pecan Pie, Uncle Nearest Whiskey Salted Caramel,
Vanilla Chantilly, Pecan Brittle

*Paired with The Commander - a take on classic whiskey sour
Featuring Horse Soldier - Small Batch Bourbon*

Table setting provided by:



THE ART
OF PRESENTATION

Wine pairings provided by: **GALLO**

(V) Vegetarian (VG) Vegan (N) Contains Nuts (GF*) Although we make every effort to prepare items denoted with a GF as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER — Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change. ©2025 City Cruises.