

Appetizers

Table Side Wonton Soup, Shrimp & Pork Dumplings, Tea Poached Egg, 20 Hour Broth

Spicy Tuna Tartare, Sesame-Miso Cones, Shaved Bonito, Pickled Ginger, Tobiko

Selection of Dim Sum: Scallop Siu Mai, Pork Potsticker, Lobster Springroll, Chicken Dumpling

Crispy Suckling Pig, Black Plum Puree, Pickled Cipollini, Sweet Bean Sauce

Lobster Dumplings, Spicy Chili Oil, Grilled Scallion, Black Vinegar, Crispy Garlic

Korean Pear & Kale Salad, Marinated Cucumbers, Pickled Radish, Sesame Garlic Dressing

Seared Wagyu Beef, “Hot Pot” Flavors, Sweet & Spicy Shallots, Sichuan Peppercorn Glaze

Maryland Crab Tasting, Avocado and Citrus Salad, Tempura w/ Sweet Miso Vinaigrette

Entrees

Singapore Curry Laksa, Wild Field Mushrooms, Flat Rice Noodles, Crushed Peanut Sambal

Crispy Whole Fish, 2lb Local Rockfish, Thai Basil Black Bean Sauce, Steamed Jasmin Rice

“Hong Kong” Style Steamed Verlasso Salmon, Water Chestnuts, Lotus, Aged Soy

Fragrant Chili Oil Poached Atlantic Cod, Blue Crab Fried Rice, Wok Fired Root Vegetables

Stir Fried Whole 2lb Maine Lobster, Roasted Garlic & Sweet Onion Sauce, Salt Potatoes

Hot & Numbing Crispy Quail, Toasted Cumin, Cilantro Leaves, Slivered Fingerling Potatoes

Fire Roasted Pork Belly, Littleneck Clams, Smokey Chinese Bacon, Mustard Greens

Sichuan Peppercorn Crusted NY Strip, Beef Cheek Dumplings, King Oyster Mushrooms

Whole Roasted Duckling for Two, Jurgelweicz Farms, Pa

Sliced Duck Breast, Steamed Buns, Garlic Hoisin, Chinese Mustard, 10 Spice Salt, Cucumber

Wok Fired Thigh & Legs, Yu Choy, Guangzhou Chili Black Bean Sauce, Basil

Aromatic Duck Bone Broth, Duck Wonton, Water Spinach

Sides

Wok Fired Thai Drunken Noodles, Spicy Seafood Sausage, Peppered Calamari

Roasted Red Curry Cauliflower, Coconut Mousse, Crushed Peanuts

Chinese Roast Pork Fried Rice, Sichuan Sausage, Butternut Squash, Sunny Side Up Egg

Asian Flowering Greens, Scallion Tops, Chinese Garlic Sauce

*Private Dining & Catering Available For Groups
Please Inquire with our Special Events Coordinator 202-637-6106*

18% Gratuity Will Be Added To Parties Of Six Or More

Executive Chef Scott Drewno

Chef's Seven-course Tasting Menu

This tasting menu offers guests a mixture of The Source's signature menu items and daily specials. We focus on seasonal and local products of the highest quality throughout this experience.

\$135 Per Guest (does not include beverage, tax, gratuity)
\$65 Per Guest Wine Pairing
\$55 Per Guest Mixed Beverage Pairing

Hot Pot Tasting Table Experience for 4

This is Chef Drewno's homage to traditional Chinese hot pot found throughout the Sichuan region. This is an interactive tasting menu in which guests participate in the cooking of the meal. A spicy aromatic broth bubbling inside a specially designed table, built by local artist Art Dragulis. Guests will dine on wagyu beef, pork belly, local rockfish, wild mushrooms, noodles, and dumplings.

\$65 Per Guest (does not include beverage, tax, gratuity)
\$55 Per Guest Mixed Beverage Pairing
The table seats four and reservations must be made 24 hours in advance.

The Kitchen at the Moment Tasting

A family-style tasting menu offered pre- and post-theatre, before 6:30pm and after 9pm. This menu is a selection of eight different dishes which are prepared and served as they are ready from the kitchen. The dishes will feature newly developed items from our kitchen each day, such as a seasonal vegetable, a new cut of meat, or a feature fish.

\$55 Per Guest (does not include beverage, tax, gratuity)

The Chef's Counter

This tasting menu offers an intimate setting for two overlooking our newly renovated lounge kitchen. A 16-course meal full of singular bites will be prepared in view of the chefs as they cook. A variety of house-made dumplings, wok-fired dishes, and grilled items will be presented.

\$95 Per Guest (does not include beverage, tax, gratuity)
\$55 Per Guest Mixed Beverage Pairing

Sushi Menu

Rolls

Negi-Hama Roll
Yellowtail, Scallion, Lemon

Spicy Tuna Roll
Hand Cut Tuna, Chili Aioli

Dragon Roll
Unagi, Cucumber, Avocado, Eel Sauce

King Crab Roll
Masago, Avocado

Vegetarian Roll
Yamagobo, Asparagus, Shiso

Tempura Shrimp Roll
Japanese Cucumber, Eel Sauce

Sashimi / Nigiri

Yellowtail
Pickled Jalapeño, Citrus Ponzu

Madai
Yuzu Kosho, Avocado Mousse

House Special Nigiri Platter
Verlasso Salmon, Candied Chili Hamachi,
Yuzu Kosho Toro, Volcanic Salt Madai,
Finger Lime Eel, Smoked Radish

Chirashi
Scattered Fish Over Rice

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions