

PILAR

— WASHINGTON DC —

3 Courses for \$30

Pick One from Each Course

FIRST COURSE

Chilled Olives with House Pickles (gf)
Togarashi Chips, Toasted Sesame Onion Dip (v)
Deviled Duck Egg, Soy & Mirin, Togarashi Bacon, Roe (v*)
Green Circle Farms Fried Chicken Slider
Pimento Cheese Empanadas (v)

SECOND COURSE

Grilled Asparagus, Ramp Pesto, Ricotta, Spring Blossoms (v, gf)
Young Potatoes, Scallion Yogurt, Farro Cracker, Chili (v, gf*)
Chanterelles, Smoked Crème Fraiche, Pickled Ramps, Shallots (v, gf*)
Spanish White Anchovies, Olive Oil Potatoes, Spring Onion (gf)
Grilled Calamari Salad, Cucumber, Shishito, Ginger Lime Emulsion (gf)
Ginger & Pork Dumplings, Ramen Consommé

THIRD COURSE

Burrata, Grilled Ramps, Honey, Green Almonds, Garlic Crumb (v, gf*)
Goat Ricotta Mezzaluna, English Peas, Roasted Tomato Consommé (v)
Charred Octopus, Sea Island Peas, Dill Yogurt, Green Olive Tapenade (gf)
Green Circle Farms Chicken Adobo, Sweet Potato, Rice
Rabbit, Fava Beans, Ramp Pesto, Hazelnuts, Crème Fraiche (gf)
Black Garlic Linguine, Sausage, Clams, Braised Fennel
Korean Porcelet Porchetta, Rice, Soy Pickles, Sesame

v - vegetarian (v* can be made vegetarian)
gf - gluten free (gf* can be made gluten free)



PRE-THEATRE MENU

Available Nightly from 5pm til 7pm (Dining Room Only)