



D.C. BBQ & Grilling Week
Two Course Dinner Menu
July 16th-22nd, 2018

1st Course

Slow Smoked & Crispy Seared Pork Belly

Belgian Style Waffle, Braised Mustard Greens, Candied
Pineapple, Star Anise BBQ

2nd Course

Carolina Style BBQ Braised Beef Short Rib

Crisped Yukon Gold Potato Galette, Grilled Asparagus,
Lavender Crème Fraiche, Cucumber Slaw

\$33 per person