

proof's DINING PHILOSOPHY encourages you to share our CHEESE and CHARCUTERIE selections, as well as FIRST (smaller) and SECOND (larger) offerings. Of course, we welcome you to assemble your meal as you prefer. Proof is pleased to be the first DC restaurant to offer Nordaq FRESH bottled water.

CHARCUTERIE

Prosciutto San Daniele, Italy, 18 month aged, cured ham	13
Jamon Serrano, Spain, 16 month aged, cured ham	13
Wild Boar Salume, Utah, scented with black pepper, truffle, clove & coriander	9
Coppa, Italy, spicy cured pork shoulder	8
Bresaola, Uruguay, cured, juniper scented beef tenderloin	8
Finocchioana, Italy, fennel scented pork salume	8
Rossette de Lyon, France, dry cured pork saucisson	10
Cacciatore, Italy, dry aged, hunter style pork salume	8
Lomo Iberico, Spain, cured, acorn-fed pork loin	20
Selection of Fra'Mani Artisanal Salume	16
Chef's Full Charcuterie Board	30
Pate Campagne with Pistachios and Cherries	12
Duck Liver Mousse with Pickled Red Onions & Baby Greens	11
Beef Pho Terrine with Spicy Hoisin & Cucumber Salad	12
Plate of House Made Pates & Terrines	14
Seasonal Pickle Plate	8
Mixed Olives with Citrus & Thyme	6
Curried Cashews with Espelette Pepper	6
Crispy Lavash with Cucumber-Labne	<i>Gratis/ 3 additional</i>

| FIRST

Roasted Beets with Baby Arugula, Pea Shoots & Kaleidoscope Carrots sherry mustard vinaigrette, fresh goat cheese, toasted hazelnuts	11
Salad of Local Frisee, Radicchio & Cannellini Beans lemon, olive oil, oregano, red onion, chili flake, shaved parmesan	9
Butter Crunch Lettuce with Avocado, Grapefruit & Valencia Orange balsamic dressing, toasted quinoa	10
Escarole Salad with Roasted Peppers & Marinated White Anchovies garlic-anchovy vinaigrette, shaved parmesan, farmer egg, croutons	11
Deviled Eggs with Smoked Trout & Fresh Herbs celery, red onion, crème fraiche, crispy beluga lentils	7
Roman Egg Drop Soup with Duck & Tarragon Sausage piopinni mushrooms, spring vegetables, rich chicken broth, olive oil	10
Ahi Tuna Tartare with Crispy Nori Tempura hass avocado, wasabi soy emulsion	15
Tempura of Eggplant, French Beans & Wild Mushrooms lemon-truffle dipping sauce	12
Warm Mediterranean Flatbread chickpeas, red onion, olives, pickled radish, smoked eggplant emulsion	12
House Made Mozzarella with Walnut-Basil Pesto pea shoots, shaved asparagus, baby carrots, radishes, balsamic dressing	14
Sautéed Potato Gnocchi with Asparagus, Ramps & Wild Mushrooms snow peas, spring pea shoots, farm butter, parmesan	14/25
Roasted Rabbit & Foie Gras Sausage with Mustard Sauce pencil asparagus, glazed radish, fingerling potatoes	13
Veal Sweetbreads with Osso Bucco Ravioli & Poached Veal Tongue king trumpet mushrooms, veal reduction	14
Pan Roasted Hudson Valley Foie Gras sweet cherry short cake, pistachio, cocoa nibs, bing cherry jus	18
Spicy Little Meatballs goat cheese agnolotti, tomato fondue, basil	12

| SECOND

Roasted Scottish Salmon caramelized cauliflower, filet beans, mushrooms, potatoes, fennel cream	28
Wild Alaskan Halibut ragout of asparagus, leeks & potatoes, spring peas, crispy leeks	28
Pan Roasted Branzino potato confit, local clams, green olives, baby blue kale, saffron broth	27
Grilled Prime Angus Beef Hanger Steak artichokes, bacon, crispy potatoes, button mushroom, bearnaise sauce	29
Napoleon of Crispy Tofu, Wild Mushrooms & Spring Vegetables baby cabbage, green beans, sweet chili-garlic sauce	29
House Made Ricotta Cavatelli with Ragout of Duck Confit chickpeas, lemon, rabe leaves, tomato puree, parmesan	24
Roasted Organic Chicken Breast goat cheese-wild mushroom stuffing, rapini, creamy polenta	25
Grilled Berkshire Pork Chop sautéed bok choy, onion-balsamic compote, negroni vinaigrette	27
Honey & Spice Glazed Pekin Duck Breast roasted yam puree, pomegranate emulsion, grilled scallion	29
Roasted Colorado Lamb Loin with Moojudra Pilaf green farro, lentils & chickpeas, garlic-yoghurt sauce, parsley	29

SIDES

Broccoli "Bagna Cauda" with Crispy Garlic Chips	9
Grilled Ramps with Citrus Butter & Crushed Hazelnuts	9
Crispy Cauliflower with Lemon, Tahini & Mint	9

CHEF'S FOUR COURSE TASTING MENU

Salad of Chilled Spring Radishes with Snow Peas & Tarragon Mayonnaise
Roasted Alaskan Halibut with a Ragout of Asparagus, Leeks & Potatoes
Thyme Roasted Lamb Tenderloin with Moojudra Pilaf & Garlic-Yoghurt Sauce
Rhubarb & Strawberry Upside Down Cake with Chantilly Cream
or
Selection of Artisanal Cheeses with Accoutrements

\$59 per person | With Wine Pairing \$95 per person
We kindly request the participation of the entire table.

| CHEESE

Cow

Morbier, *France*, semi-soft, smooth, silky, supple, mushroomy

Mt. Tam, *California*, soft, bloomy, smooth, creamy, elegant*

Nicasio Square, *California*, soft, washed rind, rich, stinky, milky*

Red Hawk, *California*, soft, triple cream, mushroomy, funky*

L'Amuse Gouda, *Holland*, firm, intense, hazelnuts, caramel*

Cave Aged Gruyere, *Switzerland*, firm, grassy, supple, nutty

Pleasant Ridge Reserve, *Wisconsin*, hard, rich, fruity, caramelized, complex

Hudson Red, *New York*, semi-soft, washed rind, intense, meaty

Gabietou, *France*, semi-firm, sharp, washed rind, dried cherry, cashew

Casatica, *Italy*, semi-soft, bloomed rind, rich, custardy*

Goat

Pata Cabra, *Spain*, semi-soft, washed rind, pungent, tangy, intense*

Pipe Dreams Demi-Sec, *Pennsylvania*, semi-hard, creamy, zesty, tart, barnyardy*

Pipe Dreams Ashed Bouche, *Pennsylvania*, semi-hard, vegetal, citrus*

Petit Billy, *France*, soft, creamy, tangy, smooth, grassy*

Sheep

Abbaye de Belloc, *France*, semi-hard, buttery, nutty, fruity*

Blends

La Tur, *Italy*, soft, dense, creamy, decadent, tangy*

Blue

Colston Bassett Stilton, *England*, semi-soft, fruity, luscious, tangy*

Cambazola, *Germany*, semi-soft, smooth, creamy, spicy, ripe*

Gorgonzola Dolce, *Italy*, soft, creamy, mild, sweet*

Roquefort, *France*, semi-soft, creamy, salty, intense

Dansk Blue, *Denmark*, semi-soft, creamy, salty, intense

Three 13 | Six 25

**Pasteurized*