

proof

June 2010

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.

# CHARCUTERIE

<b>Prosciutto San Daniele</b>	13
<b>Jamon Serrano</b>	13
<b>Speck</b>	9
<b>Coppa</b>	8
<b>Bresaola</b>	8
<b>Finocchioana</b>	8
<b>Rossette de Lyon</b>	10
<b>Cacciatore</b>	8
<b>Pate Campagne with Cherries &amp; Pistachios</b>	8
<b>Pho Terrine</b>	8
<b>Duck Liver Mousse with Pickled Red Onions</b>	8
<b>Chicken Terrine with Garlic &amp; Smoked Paprika</b>	8
<b>Chef's Full Charcuterie Board</b>	28
<b>Plate of House Made Pates &amp; Terrines</b>	12
<b>Selection of Red Apron Charcuterie</b>	13
<b>Mixed Olives with Citrus &amp; Thyme</b>	5
<b>Honey, Rosemary &amp; Spice Roasted Mixed Nuts</b>	5

Executive Chef **Haidar Karoum**

General Manager  
Wine Director

**Michael James**  
**Sebastian Zutant**

Proof is pleased to be the first DC area restaurant to offer Nordaq FRESH bottled water

# CHEESE

## Cow

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

**Fromage de Meaux, France**, soft, bloomy rind, subtle, buttery\*

**Toma Piemontese, Italy**, semi-firm, sweet, milky, meadow flowers

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

**St Pat's, California**, soft, bloom rind, rich, buttery\*

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

**Pleasant Ridge Reserve, Wisconsin**, hard, rich, fruity, caramelized, complex<sup>†</sup>

**Tete de Moine, Switzerland**, firm, intense, fruity, toasted nuts

## Sheep

**Cana de Oveja, Spain**, semi-soft, tangy, buttery, goeoy

## Goat

**Stracapa, Italy**, semi-soft, creamy, sweet, mellow\*

**Pipe Dream's Ash Rind, Pennsylvania**, semi-soft, lemony, bright, floral

**Humboldt Fog, California**, soft, creamy, tangy

## Blend

**La Tur, Italy**, soft, earthy, decadent, rich\*

## Blue

**Gorgonzola Piccante, Italy**, soft, spicy, aggressive, sharp

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

**Strathdon, Scotland**, semi-soft, delicate, buttery, fruity

**Blue de Causses, France**, semi-soft, creamy, cloves, wood smoke

# FIRST

**Butter Crunch Lettuce with Avocado, Grapefruit & Valencia Orange**  
balsamic dressing, toasted quinoa 9

**Salad of Baby Tomatoes, Arugula & Green Beans**  
shaved sheep's milk cheese, red wine vinaigrette 9

**Path Valley Farms Baby Asian Greens**  
lemon-soy vinaigrette, black radish, crispy ginger 9

**Roasted Beets with Pea Shoots & Kaleidoscope Carrots**  
sherry mustard vinaigrette, aged goats cheese, toasted hazelnuts 9

**Chilled Avocado & Cucumber Soup**  
Pacific shrimp relish, jalapeno, coriander, cucumber 10

**Tempura of Pennsylvania Mushrooms & French Beans**  
lemon-truffle dipping sauce 11

**Mediterranean Flatbread**  
chickpeas, red onions, olives, pickled radish, smoked eggplant emulsion 11

**Ahi Tuna Tartare**  
crispy nori tempura, hass avocado, wasabi-soy emulsion 14

**Sweet Soy & Garlic Glazed Duck Confit**  
Thai jicama-grapefruit salad, red pepper-lime emulsion 14

**Spicy Shenandoah Lamb Meatballs**  
pearl pasta, tomato fondue, feta, mint, olive oil 11

**Crispy Jamon & Prosciutto Croquetas**  
pickled cucumbers, piquillo pepper puree 9

**Pan Roasted Veal Sweetbreads**  
pickled beech mushrooms, red grapes, bacon, spinach, poached egg 13

**Seared Hudson Valley Foie Gras**  
vanilla poached Fuji apples, toasted brioche, maple-cider gastrique 17

**Sautéed Potato Gnocchi**  
sheep's milk ricotta, spinach, mixed baby tomatoes, basil 14/23

# SECOND

<b>Seared Day Boat Scallops</b> wild mushroom bread pudding, baby heirloom tomato salad, olive oil	27
<b>Pan Roasted Mediterranean Branzino</b> sautéed fingerling potatoes, pea shoots, escabeche vinaigrette	26
<b>Vadouvan Spiced Alaskan Halibut</b> sautéed baby kale, steamed jasmine rice, fragrant coconut-curry emulsion	27
<b>Sherry Glazed Sablefish</b> garbanzos, spinach, pumpkin seeds, raisins, smoky romesco	29
<b>Grilled Prime Angus Beef Hanger Steak</b> bacon & cheddar stuffed potato, brown butter hollandaise	27
<b>Honey &amp; Spice Glazed Peking Duck Breast</b> yam puree, grilled scallions, pomegranate emulsion	27
<b>Grilled Berkshire Pork Chop</b> sautéed greens, onion & balsamic compote, negroni vinaigrette	26
<b>Roasted Organic Chicken Breast</b> goat cheese-wild mushroom stuffing, sautéed rapini, creamy polenta	24

# ALSO

<b>Grilled Garlic Scapes with Foie Gras Butter</b>	7
<b>Sautéed Rapini with Garlic &amp; Red Chili</b>	7

# CHEF'S FOUR COURSE TASTING

<b>Avocado &amp; Cucumber Soup with Pacific Shrimp Relish</b>	
<b>Alaskan Sablefish with Chickpeas, Spinach &amp; Smoky Romesco</b>	
<b>Honey &amp; Spice Glazed Peking Duck Breast, Yam Puree, Grilled Scallions, Pomegranate Emulsion</b>	
<b>Warm Almond &amp; Citrus Cake with Vanilla Ice Cream</b>	
<i>Or</i>	
<b>Selection of Artisanal Cheeses with Accoutrements</b>	

\$56 per person | *With Wine Pairing \$91 per person*  
*We kindly request the participation of the entire table.*

A gratuity of 18% will be added to parties of 6 or more.