

# RESTAURANT WEEK DINNER MENU

## \$35 PER PERSON

CHOOSE ONE ITEM FROM EACH COURSE

### FIRST COURSE

Parker House Buns with Butter (v)  
Pickled Veggies (v, g)  
Togarashi Chips, Toasted Sesame Onion Dip (v)

### SECOND COURSE

Honey Roasted Beet Salad, Harissa Yogurt, Pistachios (v, g)  
Lobster Bisque, Crème Fraiche, Chive  
Spanish White Anchovies, Grilled Baby Romaine, Garlic Crumb (g\*)  
Chicken Liver & Sriracha Pate with Grilled Bread  
Ramen, Smoked Cultured Cream, Roe, Garlic, Chili (v\*)  
Celeriac Tostada, Brisket, Fermented Serrano Chimichurri (g)

### THIRD COURSE

Sweet Potato Gnocchi, Carrot, Pumpkin, Sage, Hazelnut Picada (v)  
Lentil Arancini, 10-hour Tomato Sauce, Pecorino (v)  
Grilled Calamari, Chorizo, Avocado, Cornbread, Green Tomato (g\*)  
Boneless Shortribs, Buttery Turnip Puree, Shiitakes, Greens (g\*)  
Lamb Belly Bolognese, Gnocchi, 18 Month Pecorino

### Fourth Course

Buttermilk Pie with Ginger Gelato (v)  
Poached Pear, Whey Caramel, Cinnamon Oats, Whipped Cultured Cream (v, g\*)  
Devil's Food Cake, Chocolate Mousse, White Chocolate & Pistachio Shavings (v)

# PILAR

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~ Please discuss any dietary restrictions with your server ~  
v – vegetarian (v\* can be made vegetarian)  
g - gluten free (g\* can be made gluten free)

\*20% Gratuity will be added to parties of 6 or larger  
\*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs, may increase your risk of foodborne illness