

GROVE

RAMW DC Winter Restaurant Week 2025

Monday, January 27 - Sunday, February 2

Experience a curated selection of
chef's favorites at The Grove
for just \$40 per guest!
select one dish per course

STARTERS

CAJUN CRAB BISQUE

Rich and creamy tomato base, jumbo lump crab, fresh chives, crispy croutons and a dollop of sour cream for a perfect bite.

CELERY ROOT HUMMUS

Velvety blend of celery root, sumac and olive oil, topped with crispy garlic and scallions. Served with veggies and grilled pita

CAESAR SALAD

Crisp romaine tossed in house-made Caesar dressing, topped with parmesan cheese and golden croutons.

MAINS

JAMBALAYA PASTA

A bold, flavorful fusion of chicken, andouille sausage, shrimp, cherry tomato, red onion, and penne in a spicy cream sauce, topped with scallions, parmesan, toasted baguette.

PAN-SEARED BRANZINO*

Crisped branzino over a vibrant pea and herb purée, with shiitake mushrooms, cherry tomatoes, and shallots, and a zesty lemon dill sauce.

10 OZ SMOKED PRIME RIB*

Tender and smoky, served with rich au jus and house-made horseradish cream. Sides available à la carte.

SWEETS

WARM APPLE TART

CARAMEL BROWNIE CHEESECAKE

FLOURLESS CHOCOLATE CAKE

*This menu may contain raw or undercooked meat, seafood, shellfish, or eggs. Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk to food borne illness