



**** NOW EXTENDED THROUGH JAN. 26TH ****

Restaurant Week at PS 7 's

January 14 - January 19, 2008

Make your reservations soon! We are filling up very quickly. Please note that the menus below are subject to change in keeping with PS 7's commitment to using only the freshest available ingredients. The menus may also present the choice of some additional appetizers, entrées and desserts for a supplemental price. *Offer does not include beverages, tax or gratuity.* Please call PS 7's at (202) 742-8550 with questions or to make reservations by phone.

Lunch Menu - \$20.08

APPETIZERS **(CHOOSE ONE)**

SARAH'S SALAD

Mesculun greens with roasted Bosc pears, Maytag blue cheese, dried cherries, spiced walnuts and pear nectar vinaigrette

TUNA SLIDERS – 3pc

Spicy tuna tartare on petite parker house rolls with cucumber and cilantro salad

WINTER CHOPPED SALAD

Crisp romaine and frisee, butternut squash, toasted pumpkin seeds and plumped currants
brown sugar and spice vinaigrette

CHORIZO AND CLAM RISOTTO

Rich risotto studded with spicy chorizo, Top Neck clams and Parmigiano Reggiano cheese

THE "WEDGE"

Petite wedges of iceberg hearts, apple wood smoked bacon, tomato confitures
Tasmanian pepper vinaigrette, buttermilk blue aioli

BUTTERNUT SQUASH SOUP

Garnished with crisp duck confit and curry cream

ENTREES **(CHOOSE ONE)**

OPEN FACED BRAISED PORK SANDWICH

Slow cooked and shredded pork shoulder over house made foccacia
with Grafton cheddar Coriander scented chips
Winter squash and cilantro slaw

PAN ROASTED RAINBOW TROUT

With petite Johnny cakes, braised collard greens and bacon and mustard seed vinaigrette

"HOT BROWN"

Pan seared turkey over rustic bread with mornay, topped with seared tomato and bacon

PAN SEARED SALMON

With endive, walnuts and watercress salad, parsnip puree and pomegranate reduction

SAUTÉED SEA SCALLOPS AND BOUDIN

With citrus compote, anise puree and roasted Yukon gold potatoes

PAN ROASTED CHICKEN

With wilted spinach, pan-fried macaroni and cheese, rosemary and roasted garlic jus

STEAK & POTATOES

Pan roasted hanger steak, crisp potato gnocchi, wild mushrooms and red wine jus

SIDES \$6.00ea

Haricot verts with wild mushrooms and pearl onions

Roasted red bliss potatoes with garlic and rosemary

Pearl barley with caramelized granny smith apples dried figs and thyme

DESSERTS
(CHOOSE ONE)

VANILLA BEAN PANNA COTTA

With candied kumquats

BEIGNETS

With chocolate and red currant sauces

APPLE CRISP

With house made vanilla ice cream

Dinner Menu - \$30.08

APPETIZERS
(CHOOSE ONE)

SARAH'S SALAD

Mesculun greens with roasted Bosc pears, Maytag blue cheese, dried cherries, spiced walnuts, and pear nectar vinaigrette

TUNA SLIDERS – 3pc

Spicy tuna tartare on petite Parker House rolls
Cucumber and cilantro salad

WINTER CHOPPED SALAD

Crisp romaine and frisee, butternut squash, toasted pumpkin seeds, and plumped currants
Brown sugar and spice vinaigrette

CHORIZO AND CLAM RISOTTO

Rich risotto studded with spicy chorizo, Top Neck clams and Parmigiano Reggiano cheese

THE "WEDGE"

Petite wedges of iceberg hearts, apple wood smoked bacon, tomato confitures
Tasmanian pepper vinaigrette, buttermilk blue aioli

BUTTERNUT SQUASH SOUP

Garnished with crisp duck confit and curry cream

ENTREES
(CHOOSE ONE)

PAN ROASTED RAINBOW TROUT

With petite Johnny cakes, braised collard greens and bacon and mustard seed vinaigrette

PAN ROASTED CHICKEN

With wilted spinach, pan-fried macaroni and cheese, rosemary and roasted garlic jus

PAN SEARED LAMB ROUND BONE STEAK

With roasted eggplant and fava bean ragout, preserved lemon and mint vinaigrette

PAN SEARED SALMON

With endive, walnuts and watercress salad, parsnip puree and pomegranate reduction

BRAISED VEAL BREAST

Wild mushrooms a la crème, roasted veal sweet breads and pommes dauphin

SAUTÉED SEA SCALLOPS AND BOUDIN

With citrus compote, anise puree and roasted Yukon gold potatoes

STEAK & POTATOES

Pan roasted hanger steak, crisp potato gnocchi, wild mushrooms and red wine jus

SIDES \$6.00ea

Haricot vert with wild mushrooms and pearl onions

Roasted red bliss potatoes with garlic and rosemary

Pearl barley with caramelized granny smith apples dried figs and thyme

DESSERTS
(CHOOSE ONE)

VANILLA BEAN PANNA COTTA

With candied kumquats

BEIGNETS

With chocolate and red currant sauces

APPLE CRISP

With house made vanilla ice cream