



## HISTORY OF THE...

### BLOODY MARY



THE BLOODY MARY HAS BEEN A PART OF ST. REGIS HISTORY SINCE 1934 WHEN FERNAND PETIOT, THE BARTENDER AT THE ST. REGIS NEW YORK'S LEGENDARY KING COLE BAR, PERFECTED THE RECIPE FOR AN UNSUAL VODKA AND TOMATOJUICE COCKTAIL HE CALLED THE BLOODY MARY.

THE ST. REGIS SHOWCASES A HOUSE SPECIALTY BLOODY MARY AT EACH OF THEIR LOCATIONS AROUND THE WORLD.

### ELEGANT AFTERNOON TEA



SINCE ITS CREATION IN ENGLAND IN THE EARLY 1800'S BY ANNA DUCHESS OF BEDFORD, AFTERNOON TEA HAS LONG BEEN ASSOCIATED WITH THE ENTERTAINMENT OF SOCIETY. NATURALLY, NEW YORK SOCIETY'S GRAND DOYENNE, CAROLINE ASTOR, ADOPTED THIS TRADITION AS HER VERY OWN.

TODAY, THIS RITUAL COMES ALIVE AT THE ST. REGIS WASHINGTON, D.C. WHERE GUESTS ARE INVITED TO THE STORIED LOBBY FROM 2PM - 5PM DAILY FOR AN EXPERIENCE BEYOND EXPECTATION.

### CHAMPAGNE SABERING

THE ART OF SABRAGE HAS AN ILLUSTRIOUS HISTORY THAT STRETCHES BACK MORE THAN 200 YEARS. THE PRACTICE IS MOST COMMONLY ASSOCIATED WITH NAPOLEON BONAPARTE, WHO FAMOUSLY OPENED CHAMPAGNE WITH HIS SABER, SAVORING IT IN VICTORY AND DEFEAT.

THE TRADITION CONTINUED IN EUROPE, EVENTUALLY BECOMING POPULAR AROUND THE WORLD.

NOW CARRIED OUT FLAWLESSLY AT MANY ST. REGIS HOTELS AND RESORTS AROUND THE WORLD, THE BRAND CONTINUES TO SABER CHAMPAGNE IN LIEU OF THE MORE TRADITIONAL UNCORKING.



## THE ST REGIS BAR

### APPETIZERS

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<b>SALMOREJO</b>	14
TOMATO, IBERIC HAM, EGG, CRISTAL TOAST	
<b>ST. REGIS CAESAR</b>	15
SPANISH ANCHOVY, MANCHEGO CHEESE	
<b>ADD CHICKEN, SHRIMP OR STEAK</b>	8/8/12
<b>COD SASHIMI SALAD GF</b>	18
MIXED GREENS, GRAPE, CHERRY & HEIRLOOM TOMATO, COD DEVEILED EGG, SHERRY WINE VINAIGRETTE	

### TAPAS

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<b>BELLOTA IBERICO HAM</b>	32
TRADITIONAL GARNISH	
<b>BELLOTA IBERICO CHORIZO &amp; LOIN</b>	27
TRADITIONAL GARNISH	
<b>CROQUETAS</b>	12/21
CHOOSE 3 OR 6: IBERIC HAM, CALAMARI INK, OR PORCINI & FOIE GRAS	
<b>ANCHOVY TOAST</b>	12
ROASTED PEPPERS, SPANISH ANCHOVIES, OLIVE TAPANADE	
<b>MUSHROOM &amp; TRUFFLE TOAST V</b>	12
MUSHROOM CONFIT, BURATTA, TRUFFLE OIL	
<b>PATATAS BRAVAS V</b>	11
CONFIT POTATO, BRAVA SAUCE, GARLIC AOILI	
<b>ST. REGIS SLIDERS</b>	20
KOBE BEEF, BOURBON CARAMELIZED ONION, PICKLED BEETS, FOIE GRAS	

### ENTREES

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<b>BLACK RISOTTO</b>	24
COD, SQUID INK	
<b>RABO DE TORO</b>	26
SLOW COOKED OXTAIL, OLIVE OIL MASHED POTATO, SEASONAL VEGETABLE	

**GF** - GLUTEN FREE   **DF** - DAIRY FREE   **V** - VEGETARIAN

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



## THE ST REGIS BAR

### DESSERT 14

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#### ST. REGIS BLOODY MARY

BLOODY MARY CRÈME AND GELÉE WITH ALMOND BISCUIT, BLOODY MARY CHAMPAGNE GRANITE, TOMATO-CAVIAR

#### 72 % CHOCOLATE GATEAU

CHOCOLATE CRÈMEUX, DEHYDRATED LIME MERINGUE, CHOCOLATE ICE CREAM

#### DAILY SELECTION OF ICE CREAM & SORBETS **GF**

#### SELECTION OF SEASONAL FRUIT S & BERRIES

### DESSERT WINES BY THE GLASS

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CABERNET FRANC ICE WINE, INNISKILLIN 40  
2012, NIAGARA PENINSULA

ALCYONE, TANNAT 22  
2011, URUGUAY

ARMIDA, VIN SANTO DEL CHIANTI 20  
2008, TUSCANY, ITALY

### BARISTA SELECTIONS

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FRESHLY BREWED COFFEE 6

CAPPUCCINO 7

CAFÉ LATTE 7

ESPRESSO / DOUBLE ESPRESSO 6/10

SELECTION OF FINE TEAS & HERBAL INFUSIONS 8

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## THE ST REGIS BAR

### LIQUOR

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F.E. TRIMBACH, PEAR LIQUEUR 20

F.E. TRIMBACH, RASPBERRY LIQUEUR 17

### COGNAC



LOUIS XIII

*Remy Martin*  
GRANDE CHAMPAGNE COGNAC

#### ONE CENTURY IN A BOTTLE

EACH DECANTER TAKES FOUR GENERATIONS OF CELLAR MASTERS OVER ONE HUNDRED YEARS TO CRAFT.

A FIREWORK OF AROMAS, FLORAL, SPICE, FRUIT, WOOD AND NUT DIMENSIONS, LOUIS XIII HAS UNPARALLELED COMPLEXITY AND LONG FINISH.

ONE OUNCE REMY MARTIN LOUIS XIII

\$185

TWO OUNCES REMY MARTIN LOUIS XIII

\$370

### ARMAGNAC

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FAMILLE GRASSA, CHÂTEAU DU TARIQUET 20

### PORT

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TAYLOR FLADGATE 30 YR 35

TAYLOR FLADGATE 20 YR 25

TAYLOR FLADGATE 10 YR 15

TAYLOR RUBY PORT 14

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