

Tuesday, April 7, 2009

First Courses

Crab Guacamole \$9

House-Made Guacamole with Blue Crab; Grilled Croustades

Wild Green Salad with Cajun-Spiced Pecans and Asian Pears \$8

Red and Green Miner's Lettuce, Chickweed, Wood Violets, & Wild Watercress; Balsamic Vinaigrette

Roulade of House-Cured Steelhead Trout Gravlax* \$8

Thin Slices of House-Cured Steelhead Trout (like Salmon) Rolled around Caper-Dill Cream Cheese

Prince Edward Island Mussels \$8

In Classic Marinière Style, Steamed with Garlic and Herbs in White Wine

Mini Thai-Inspired Crab Cakes \$10

Thai-Spiced Lump Crab Cakes (contains peanuts) with Sweet and Spicy Dipping Sauce

Prosciutto-Wrapped Dayboat Scallops* \$10

Fresh from the New Bedford Dayboat Fleet, Large Sea Scallops Caramelized in a Hot Pan

Braised Veal Shank on Risotto Milanese Bombe \$10

Fork Tender Veal Shank on Mozzarella-Stuffed Saffron Rice Mold

Ostrich Paillard with Mexican Chocolate \$10

Thinly Sliced Ostrich Cutlet with a Spicy Chocolate Sauce

Second Courses

Potato and Poblano Flan \$20 (Try the Wolfberger Pinot Blanc)

Layers of Local Yellow Potato and Mild Roasted Poblano Chiles Baked in an Herb-Infused Custard; Broccolini

Jumbo Lump Crab Cakes \$26 (Try VA's own Linden Seyval Blanc)

Farmers Market Slaw (from what we found at the market)

Pan-Seared Sablefish \$24 (Try VA's own White Hall Pinot Gris)

Sesame Rice Noodles; Local Chinese Broccoli

Shad Roe \$25 (Try VA's own Fabbioni Chambourcin)

Roasted with Garlic and Herbs; Sautéed Baby Leeks with Pancetta; Lemon Beurre Blanc

Cassoulet \$22 (Try VA's own Hillsborough Ruby)

Heirloom Steuben Yellow Eye Beans with House-Cured Duck Confit, Slab Bacon, and Smoked Surry Sausage Baked in a Casserole; Roasted White Asparagus

Grilled Grass-Fed Filet Mignon* \$33 (Try VA's own Linden Claret)

Crispy Rose Fingerling Potatoes; Roasted Green Beans; Ancho Butter

Local Lamb Loin Chops \$24 (Try VA's own Fabbioni Cabernet Franc)

Couscous; Sautéed Spinach

Grilled Leg of Venison* \$24 (Try VA's own Linden Claret)

Local Apples and Local Brussels Sprouts

** Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns you that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Easter Brunch, April 12th: Reserve Tonight

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