

Saturday, August 8, 2009

### *Appetizers*

**Baby Beet, Goat Cheese, and Walnut Salad \$9** (Try the Wolfberger Pinot Blanc)

*Balsamic Vinaigrette*

**Heirloom Tomato and Tuna Salad \$8** (Try the Altosur Malbec Rosé)

*Tuna Poached in Olive Oil (House-Cured Tonno sott'Olio) with Heirloom Tomatoes; Local Mesclun*

**Prince Edward Island Mussels \$8** (Try the La Slina Gavi)

*Cold-Water Mussels Steamed Classically with White Wine, Garlic & Herbs*

**Sautéed Oregon Chanterelles and Harvest Blend Cheese \$10** (Try the Cantaluna Pinot Noir)

*Oregon Chanterelle Mushrooms Sautéed with Shallots and Thyme, Baked under a Three-Milk Cheese*

**Insalata Caprese \$8** (Try the Di Lenardo Friulano)

*Fresh Local Tomatoes and Fresh Mozzarella; Basil and Pine Nuts*

**Caramelized Prosciutto-Wrapped Scallops\* \$10** (Try the Lucashof Riesling)

*Dayboat Sea Scallops Wrapped in Prosciutto and Caramelized in a Hot Skillet*

**Mini Thai-Inspired Crab Cakes \$10** (Try the Schumann-Nägler Riesling)

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

**Wild Boar Terrine \$8** (Try the West Brook Pinot Noir)

*House-made Pâté of Wild Boar Flavored with Bacon, Pecans, and Marsala*

**Grilled Duck Sausage\* \$8** (Try VA's own Fabboli Chambourcin)

*Roasted Local Tydeman's Red Apples, Local Blueberries, and Virginia Maple Syrup*

**Grilled Quail\* \$8** (Try the Poppiano Syrah)

*Grilled Local Peach; Local Elderberry Syrup*

### *Artisanal Cheese Plates*

**White Wine Goat Cheese Plate \$14** (Try VA's own Linden Sauvignon Blanc)

*Vermont Butter Fennel Chèvre, Carr Valley (WI) Bright White Goat Cheddar, Firefly (MD) Merry Goat Round*

**Red Wine Wisconsin Cheese Plate \$14** (Try VA's own White Hall Merlot)

*Carr Valley Marisa (sheep), Carr Valley Harvest Blend (cow, sheep, goat), Sartori Bellavitano (cow)*

### *Entrées*

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

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

**Pan-Seared Sockeye Salmon\* \$22** (Try VA's own Swedenburg Pinot Noir)

*Served Medium Rare; Tomato, Corn, and Cucumber Salad*

**Pan-Roasted Pacific Halibut \$24** (Try the Feffiñanes Albariño)

*Fresh Heirloom Tomatoes; Local Summer Squash; Tomato Vinaigrette*

**Sautéed Soft-Shelled Crabs \$25** (Try VA's own Glen Manor Sauvignon Blanc)

*Local Organic Tatsoi; Roasted Local Baby Turnips*

**Chicken in Puff Pastry \$20** (Try VA's own Linden Chardonnay)

*Local Free-Range Chicken and Organic Vegetables Baked in Puff Pastry; Local Swiss Chard*

**Rabbit in Mustard Sauce \$22** (Try VA's own White Hall Viognier)

*Boneless Rabbit Slow-Cooked with Leeks in a Mustard Cream Sauce; Local Organic Arugula*

**Grilled Elk Chop\* \$30** (Try VA's own White Hall Petit Verdot)

*Lime & Pistachio Wild Rice Pilaf; Local Baby Organic Carrots; Local Elderberry Syrup*

**Grilled Local Lamb Chops\* \$24** (Try VA's own Fabboli Cabernet Franc)

*Local Bird Egg Beans; Sautéed Spinach*

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

*Local New Potatoes; Local Broccoli*

\* Served raw or undercooked or may be ordered undercooked.