

Saturday, December 20, 2008

First Courses

Prosciutto of Salmon* \$8

Salmon Cured with Salt and Sugar in the Style of a Ham; Shaved Baby Fennel; Chestnut Honey

Prosciutto-Wrapped Scallops* \$10

Sea Scallops Wrapped in Prosciutto and Caramelized in a Hot Pan

Mini Thai-Inspired Crab Cakes \$10

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

Steamed Prince Edward Island Mussels \$8

Mussels Steamed with Herbs, Garlic, and White Wine

Savory Fairy Tale Squash Soup with Black Trumpet Mushrooms and Bacon \$9

Local Fairy Tale Squash, So-Called Because it Resembles Cinderella's Coach; Sweeter than Butternut

Fall Salad \$8

Roasted Butternut Squash, Asian Pears, Cajun-Spiced Pecans, Baby Greens, Apple Cider Dressing

Wild Black Trumpet and Hedgehog Mushrooms Baked Under Brie \$10

Fresh from our Forager in Oregon, Wild Mushrooms Sautéed with Shallots and Thyme, Baked under Brie Cheese

Prosciutto-Wrapped Grilled Asparagus \$8

Orange Butter, Candied Walnuts

Grilled Surry Sausage and Roasted Apples \$8

Famous Smoked Pork Sausage from Surry, VA; Corn Cake; Highland County Virginia Maple Syrup

Second Courses

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

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

Pan-Roasted Rockfish \$23 (Try the Feffiñanes Albariño)

Roasted with Asparagus, Shiitake Mushrooms, and Pancetta; on Polenta

Grilled Steelhead* \$21 (Try the West Brook Pinot Noir)

Salmon-Colored Oceangoing Trout Served Medium to Medium Rare; Beluga Lentils; Broccolini; Orange Salad

Roasted Breast of Moulard Duck* \$26 (Try VA's own Fabblioli Chambourcin)

Cranberry Risotto; Balsamic and Muscatel Vinegar Reduction

Grilled Grass-Fed Filet Mignon* \$36 (Try VA's own Linden Claret)

Sweet Potato Purée; Spinach; Wild Blueberry Demiglace

Grilled Bison Skirt Steak* \$23 (Try VA's own Fabblioli Cabernet Franc)

Anson Mills Grits; Braised Collards

Grilled Elk with Cranberry-Merlot Sauce* \$25 (Try the Maïpe Malbec)

Bacon, Roasted Garlic & Baby Fennel Risotto

Mixed Grill—Rabbit, Venison & Quail* \$24 (Try the Shotfire Shiraz)

Rabbit and Venison Sausages; Quail; Grilled Asparagus; Parsnip Purée

** 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.*