

Thursday, February 19, 2009

First Courses

Oyster Stew \$10

Blue Point Oysters Gently Poached in Cream with Bacon and Leeks

Steamed Prince Edward Island Mussels \$8

Steamed with White Wine, Herbs, and Garlic

Mini Thai-Inspired Crab Cakes \$10

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

Prosciutto-Wrapped Scallops \$10

Large Sea Scallops Caramelized in a Hot Pan

Asparagus and Goat Cheese Ravioli \$8

Roasted Red Pepper Pasta; Roasted Red Pepper Coulis; Shaved Pecorino Romano

Fall Salad \$8

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

Tropical Salad \$8

Baby Greens with Toasted Coconut, Dried Mango, Macadamias & Mango-Vanilla Dressing

Queso Frito with Mango and Persimmon Salsa \$8

Firm Mexican Cheese Sautéed to Crispy Topped with a Fresh Fruit Salsa

Royal Trumpet and Hedgehog Mushrooms Baked Under Brie \$10

Mushrooms Sautéed with Shallots and Thyme, Baked under Brie Cheese

Second Courses

Porcini Mushroom Risotto \$20 (Try the Poppiano Sangiovese)

Creamy Arborio Rice Cooked with Porcini Mushrooms; Sautéed Royal Trumpet Mushrooms

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

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

Grill Hebi and Hawaiian Blue Prawns* \$24 (Try VA's own White Hall Viognier)

Two Hawaiian Treasures, Short-Billed Spearfish and Blue Prawns; Seaweed, Edamame & Pickled Ginger Salad

Seared Tasmanian Salmon* \$24 (Try the West Brook Pinot Noir)

Served Medium Rare; Beluga Lentils; Orange Salad

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

Roasted Sweet Potatoes; Sautéed Spinach; Shallot-Green Peppercorn-Marsala Sauce

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

Risotto Cake; Roasted Green Beans

Ossobuco \$30 (Try the Poppiano Syrah)

Fork-Tender Slow-Cooked Veal Shank; Rapini

Duo of Game Birds \$24 (Try the Morambro Creek Shiraz)

Smoked Duck and Grilled Quail; Couscous; Asparagus

** 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.*

Join us for Mardi Gras! February 24th, 4-courses, \$37.50