

Tuesday, January 13, 2009

### *First Courses*

**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 Bacon, Artichokes, Tomatoes, Garlic, and White Wine*

**Fall Salad \$8**

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

**Italian Wedding Soup \$8**

*Dark Chicken Stock Garnished with Rabbit Meatballs, Hedgehog Mushrooms, Fregola Sarda, and Spinach*

**Sun-Dried Tomato and Basil Bruschetta \$8**

*Grilled Ciabatta Topped with Sun-Dried Tomatoes, Basil, Feta Cheese & Balsamic Vinegar*

**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*

**Grilled Surry Sausage and Roasted Apples \$8**

*Famous Smoked Pork Sausage from Surry, VA; Corn Cake; Pickled Peach Syrup*

### *Second Courses*

**Herbed Cauliflower Gratin \$20** (Try the West Brook Pinot Noir)

*Roasted Local Sweet Potatoes and Local Brussels Sprouts with Chestnut Honey*

**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 \$22** (Try the Reverdy Sancerre)

*Asparagus; Creamed Leeks; Chive Beurre Blanc & Chive Oil*

**Roasted Breast of Moulard Duck\* \$25** (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)

*Smoked Sweet Potato Purée; Local Winter Spinach; Red Wine & Blueberry Reduction*

**Local Lamb Chops\* \$23** (Try VA's own Fabblioli Cabernet Franc)

*Tuscan White Bean Purée; Local Kale; Persimmon Salsa*

**Brined Berkshire Pork Porterhouse\* \$25** (Try the Poppiano Chianti)

*Highly Flavorful Heritage Kurobuta Pork; Parsnips; Collards*

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

*Bacon, Roasted Garlic & Baby Fennel Risotto; French Beans*

*\* 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.*